

D7/357



Homemade shortcake. A cinch to prepare with our custom-designed pan. It simplifies the procedure enormously. Eliminates the need to roll, cut and split. Merely fill each of the three-inch cups with your favorite batter... bake... invert. Then dress the concave centers of the perfect little cakes with your favorite sweetened fruit. Yum. Made from inherently nonstick textured tin plate on heavy steel; about 13½" x 10½" x 1" overall.

Shortcake Pan □ #14-36223-0 □ Orig. 14.00 NOW 8.00

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F-34260R-7

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Perfect poaching. Easily accomplished with our ingenious egg cooker. It eliminates the need for pots, pans and utensils. Simply break eggs directly into the wells, snap the cover into place — then microwave for about two minutes. Simplifies preparation and expedites serving, too: a flip of the wrist transfers everything onto the lid, ready to slide onto toast. Dishwasher-safe polypropylene.

Microwave Egg Cooker □ #18-21805-7 □ Each, Orig. 5.00 NOW 4.00
Set of two, Orig. 8.00 NOW 7.00

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F-28849R-23

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Ebelskiver. Delectable little apple pancake balls from Denmark. Yours to make, easily and enjoyably, with our nonstick cast aluminum pan from NordicWare™. Simply fill each rounded well with batter... top with a slice of fresh apple... cook according to directions. Then serve with powdered sugar or warm maple syrup to delight the entire family. 9" in diameter with 7" solid wood handle. Authentic recipes included.

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F-36075R 9

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Bake six little angel food cakes at one time in our marvelous nonstick pan.

It's made from heavy dark steel to ensure the traditional golden crust. And releases its heavenly contents with a gentle rap... ready for sweetened berries and any other luscious toppings that await. All six 4" pans are mounted on a single sturdy rack to slide both into and out of the oven in one easy movement. About 14" x 9½" x 2¼" overall.

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SCHWEIZERISCHE EIDGENOSSENSCHAFT
BUNDESAMT FÜR GEISTIGES EIGENTUM

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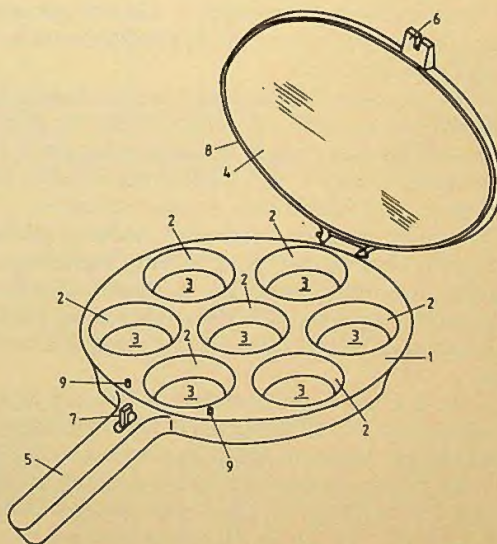
㉗ Inhaber:
Peter Isler, Herrliberg

㉚ Erfinder:
Isler, Peter, Herrliberg

㉜ Vertreter:
Scheidegger, Zwicky & Co., Zürich

⑤④ **Vorrichtung zum Garen von Speiseportionen, insbesondere Rösti.**

⑤⑦ Die Vorrichtung weist ein Unterteil (1) mit einer Mehrzahl von über seine Oberseite regelmässig verteilt in Abständen voneinander angeordneten Vertiefungen (2) zur Aufnahme der Speiseportionen auf. Die Vertiefungen (2) mit einer zur Unterseite des Unterteils (1) parallelen Bodenfläche (3) sind zu dieser Bodenfläche (3) hin konisch ausgebildet. Dadurch lösen sich die Speiseportionen leicht aus den Vertiefungen, wenn die mit einem schwenkbar am Unterteil (1) angelenkten Deckel (4) versehene Vorrichtung gewendet mit dem Deckel (4) auf die Heizplatte gesetzt ist, um die Speiseportionen beidseitig zu garen. Der Deckel (4) ist deshalb an seiner Aussenseite eben, mit dem Handgriff (5) durch Verriegelungsmittel (6, 7) verriegelbar und weist am Rand eine etwas vorstehende Kante (8) auf, damit das Fett im Deckel bleibt.



PATENTANSPRÜCHE

1. Vorrichtung zum Garen von Speiseportionen, insbesondere Rösti, dadurch gekennzeichnet, dass ein von der Unterseite beheizbares mindestens einteiliges Unterteil (1, 1a, 15, 16, 21) mit mindestens einer von der Oberseite bis zu einer zur Unterseite des Unterteils parallelen Bodenfläche (3) sich erstreckenden Vertiefung (2, 24, 25) zur Aufnahme einer Speiseportion mit einem Schwenkbaren Deckel (4, 18, 23) versehen ist, der zwecks Wenden der Vorrichtung und beidseitigem Garen der Speiseportion an seiner Aussenseite im wesentlichen eben ist.

2. Vorrichtung nach Anspruch 1, dadurch gekennzeichnet, dass das Unterteil (1, 1a, 15, 21) eine Mehrzahl von über seine Oberfläche regelmässig verteilt in Abständen voneinander angeordneten Vertiefungen (2, 24) aufweist.

3. Vorrichtung nach Anspruch 1, dadurch gekennzeichnet, dass das Unterteil (1, 1a, 15, 16, 21) mit einem Handgriff (5, 17) versehen oder mit einem Handgriff (22) verbindbar ist.

4. Vorrichtung nach einem der Ansprüche 1 bis 3, dadurch gekennzeichnet, dass ein mehrteiliges Unterteil (15, 16) aus einer ringförmigen mit einem Handgriff (17), versehenen Halterung (16) und mindestens einem in die Halterung einsetzbaren, zwecks Auswechseln herausnehmbaren und mit der Halterung verbindbaren Einsatz (15) besteht, welcher mindestens eine Vertiefung (2, 24, 25) zur Aufnahme einer Speiseportion aufweist, und dass die Halterung (16) mit dem Deckel (18) gelenkig verbunden ist.

5. Vorrichtung nach Anspruch 4, dadurch gekennzeichnet, dass zum Einsetzen in die Halterung (16) bestimmte, gegeneinander auswechselbare, gleich grossen Einsätze (15) eine unterschiedliche Anzahl von über die Fläche des jeweiligen Einsatzes in Abständen verteilt angeordneten und im Rauminhalt unterschiedlich grossen Vertiefungen (2, 24, 25) aufweisen.

6. Vorrichtung nach einem der Ansprüche 1 bis 3, dadurch gekennzeichnet, dass gegeneinander auswechselbare Unterteile (21) mit in Anzahl und Form verschiedenen Vertiefungen (2, 24, 25) jeweils am Rand Befestigungsmittel (26, 27, 32) für die lösbare Befestigung eines Handgriffs (22) und eines Deckels (23) aufweisen.

7. Vorrichtung nach Anspruch 1, dadurch gekennzeichnet, dass die Vertiefungen (2, 24, 25) eine rotationssymmetrische oder unsymmetrische, beispielsweise herzförmige oder kleeblattförmige, Umrissform aufweisen.

8. Vorrichtung nach Anspruch 1, dadurch gekennzeichnet, dass die Vertiefungen (2, 24, 25) zur Bodenfläche (3) hin konisch ausgebildet sind.

9. Vorrichtung nach Anspruch 1, dadurch gekennzeichnet, dass das Unterteil (1, 15, 21) ein unterseitig ebenflächiger zum Aufsetzen auf eine Wärmequelle bestimmter Körper mit von dessen Oberseite sich hinein erstreckenden, die Vertiefungen (2, 24, 25) bildenden Ausnehmungen ist.

10. Vorrichtung nach Anspruch 1, dadurch gekennzeichnet, dass das Unterteil (1a) ein oberseitig Vertiefungen (2) aufweisendes Formteil aus einem im wesentlichen konstante Materialstärke aufweisenden Materialstück mit zur Unterseite hin offenen Hohlräumen (10) zwischen den Vertiefungen ist.

11. Vorrichtung nach Anspruch 10, dadurch gekennzeichnet, dass in den Hohlräumen (10) Heizspiralen (11) einer elektrischen Heizeinrichtung angeordnet sind.

12. Vorrichtung nach Anspruch 1, dadurch gekennzeichnet, dass der Deckel (4, 18, 23) in geschlossener Stellung mit dem Unterteil (1, 1a, 15, 16, 21) verriegelbar ist.

13. Vorrichtung nach Anspruch 1, dadurch gekennzeichnet, dass der Deckel (4, 18, 23) am Rand eine über die Deckelinnenseite vorstehende Kante (8) oder eine Rinne zum Zurückhalten von Fett aufweist.

14. Vorrichtung nach Anspruch 1, dadurch gekennzeichnet, dass der geschlossene Deckel (4, 18, 23) im Abstand von der Oberseite des Unterteils (1, 1a, 15, 21) gehalten und verriegelbar ist.

BESCHREIBUNG

Für die Zubereitung von Rösti bedient man sich bisher einer flachen Pfanne, in der das aus zerkleinerten rohen oder gekochten Kartoffeln bestehende Ausgangsprodukt unter Zugabe von Fett und eventuell weiterer Zutaten gegart wird, um eine an der Aussenseite möglichst gleichmässig gelbbraune Rösti zu erhalten, wozu man den Inhalt der Pfanne wenden muss. Der Pfanneninhalt in seiner durch das Backen zusammenhängenden runden Form ist entweder für eine Person eine zu grosse Menge und wird von dem Servieren auf dem Teller zerteilt oder zerfällt beim Herausheben aus der Pfanne und büst im einen wie im anderen Fall seine regelmässige, durch die Pfannenform bestimmte Gestalt und die einheitlich gebräunte Oberfläche ein, so dass die auf dem Teller servierte Portion letztlich nicht das ästhetisch ansprechende Aussehen hat, welches aufgrund des Backvorgangs in der Pfanne hätte erreicht werden können. Da aber bekanntlich die Augen beim Essen nicht unbeteiligt sind, möchte man eine schön geformte Portion mit gleichmässig gefärbter Oberfläche servieren können, was mit den bisher bekannten Mitteln bei Rösti kaum zu erreichen war. Insbesondere war das beidseitige Backen und die Erhaltung der zusammenhängenden Form auf einfache Weise bisher nicht möglich. Um dies zu erreichen, bestand daher die Aufgabe, eine Vorrichtung zu schaffen, mit der kleine Speiseportionen beidseitig gegart und der Vorrichtung so entnommen werden können, dass sie ihre Form beibehalten und in für das Auge ansprechender Form serviert werden können. Dies wird durch die Massnahmen gemäss Anspruch 1 erreicht. Wenn die in die Vertiefungen in dem Unterteil der Vorrichtung eingefüllten Speiseportionen, die ausser aus Rösti auch aus einem anderen zu backenden Nahrungsmittel bestehen können, auf einer Seite fertig gebacken sind, ermöglicht der schwenkbar angelenkte und an der Aussenseite ebene Deckel auch das Wenden der gesamten Vorrichtung auf der Herdplatte und das Backen der Speiseportionen von der anderen Seite aus. Dabei sind die Vertiefungen zur Aufnahme der Speiseportionen vorzugsweise konisch ausgebildet, damit sich die Portionen bei der gewendeten Vorrichtung leicht aus dem die Vertiefungen aufweisenden Unterteil lösen und am Ende vom Deckel weggenommen werden können. Damit das Fett bei der gewendet benutzten Vorrichtung aufgefangen bleibt, besitzt der Deckel vorzugsweise am Rand eine hochstehende Kante oder eine umlaufende Rinne zur Aufnahme des Fetts. Der Deckel ist ferner zweckmässig mit dem Unterteil verriegelbar und dabei in kleiner Distanz vom Unterteil gehalten, damit Dampf zwischen Deckel und Unterteil entweichen kann.

In weiterer Ausgestaltung kann das Unterteil auch aus einer ringförmigen mit einem Handgriff versehenen Halterung und mindestens einem in die Halterung herausnehmbar einsetzbaren Einsatz bestehen, der die mindestens eine oder eine Mehrzahl beliebig geformter Vertiefungen zur Aufnahme von Speiseportionen aufweist, wobei die ringförmige Halterung mit dem Deckel gelenkig verbunden ist. In die ringförmige Halterung können dann die verschiedensten Einsätze hineingesetzt werden, die in der Aussenform gleich sind und unterschiedlich ausgebildete Vertiefungen zur Aufnahme von Speiseportionen aufweisen, um beispielsweise eine oder mehrere Portionen Rösti mit einer runden oder

herzförmigen oder kleeblattförmigen Umrissform zu baken. Bei Verzicht auf eine Halterung können auch gegeneinander auswechselbare Unterteile mit unterschiedlich ausgebildeten Vertiefungen für die Speiseportionen jeweils am Rand mit einer Einrichtung zum Einhängen des Deckels und auf der gegenüberliegenden Randseite mit einer Einrichtung zum Befestigen eines Handgriffs ausgestaltet sein, welcher mit federnden Rastmitteln leicht befestigt werden kann.

Weitere Vorteile und Einzelheiten der Erfindung ergeben sich aus der nachfolgenden Beschreibung und den Zeichnungen, in denen verschiedene Ausführungsformen der Vorrichtung rein beispielsweise dargestellt sind. Es zeigen:

Fig. 1 eine schaubildliche Darstellung einer ersten Ausführungsform der Vorrichtungen mit geöffnetem Deckel;

Fig. 2 einen Vertikalschnitt durch die Vorrichtung gemäss Fig. 1;

Fig. 3 einen Vertikalschnitt durch eine gegenüber Fig. 2 abgewandelte Ausführungsform des Unterteils der Vorrichtung;

Fig. 4 eine schaubildliche Darstellung einer abgewandelten Ausführungsform der Vorrichtung mit einem Einsatz in einer Halterung;

Fig. 5 einen Vertikalschnitt durch die Vorrichtung gemäss Fig. 4;

Fig. 6 einen Vertikalschnitt durch eine weitere Ausführungsform der Vorrichtung, mit am Unterteil abnehmbar befestigtem Handgriff und Deckel;

Fig. 7+8 Draufsichten auf ein Unterteil mit verschieden gestalteten Vertiefungen.

Die Vorrichtung weist ein metallisches Unterteil 1 mit einer Mehrzahl von über seine Oberseite regelmässig verteilt in Abständen voneinander angeordneten Vertiefungen 2 auf, die eine zur Unterseite des Unterteils 1 parallele Bodenfläche 3 besitzen und zu dieser Bodenfläche hin konisch enger werdend ausgebildet sind. Jede konische Vertiefung 2 dient zur Aufnahme einer Speiseportion, insbesondere Rösti, die sich aus der konischen Vertiefung leicht löst, wenn die Vorrichtung gewendet ist und mit dem Deckel 4 auf der nicht dargestellten Herdplatte steht. Der Deckel 4 ist am Unterteil 1 gelenkig befestigt, wobei diese Anlenkung auch lösbar sein kann, um den Deckel 4 zum Servieren zu benutzen.

Der Deckel 4 ist an seiner Aussenseite eben, d. h. ohne Handgriff oder dergleichen, um die Vorrichtung gewendet mit dem Deckel auf die Herdplatte zu setzen, so dass die Speiseportionen von beiden Seiten gegart werden können und beidseitig die gewünschte gelbbraune Färbung erhalten. Der Deckel 4 lässt sich zu diesem Zweck durch vorzugsweise am Rand des Deckels 4 und an einem mit dem Unterteil 1 fest verbundenen Handgriff 5 angeordnete Riegelorgane 6 und 7 verriegeln. Damit im gewendeten Zustand der Vorrichtung Fett und Saft in der Vorrichtung zurückgehalten werden, besitzt der Deckel 4 am umlaufenden Rand eine etwas hochstehende Kante 8. Den gleichen Zweck könnte auch eine nicht dargestellte, einwärts vom Rand umlaufende rinnenförmige Vertiefung erfüllen. Damit während des Garprozesses Dampf zwischen dem Unterteil 1 und dem Deckel 4 ringsum entweichen kann, wird der verriegelte Deckel 4 in einem kleinen Abstand vom Unterteil 1 gehalten, zu welchem Zweck im Unterteil 1 von dessen Oberseite etwas vorstehende Stifte 9 befestigt sind, auf denen der Deckel 4 aufliegt.

Das Unterteil 1 kann auf verschiedene Weise hergestellt sein und ist entweder gemäss Fig. 2 ein unterseitig ebenflächiger Körper mit von dessen Oberseite sich hinein erstreckenden, die Vertiefungen 2 bildenden Ausnehmungen, oder das Unterteil 1a ist gemäss Fig. 3 ein oberseitig Vertiefungen 2 aufweisendes Formteil aus einem im wesentlichen konstante Materialstärke aufweisenden Materialstück mit zur Un-

terseite hin offenen Hohlräumen 10 zwischen den Vertiefungen. In den Hohlräumen verlaufen Heizspiralen 11 einer elektrischen Heizvorrichtung, um eine solche Ausführungsform der Vorrichtung ausschliesslich elektrisch beheizen zu können.

Bei der Ausführungsform gemäss Fig. 4 und 5 besteht ein mehrteiliges Unterteil aus einem Einsatz 15 und einer ringförmigen Halterung 16, in die der Einsatz 15 auswechselbar, hineingesetzt ist, so dass er gegen einen anderen Einsatz ausgetauscht werden kann. An der Halterung 16 ist ein Handgriff 17 befestigt und ein Deckel 18 schwenkbar angelenkt. Damit ist es möglich, die nur einmal vorhandene Halterung 16 mit Handgriff 17 und Deckel 18 in Verbindung mit einer Reihe verschiedener Einsätze 15 zu verwenden, die sich in der Form und Anzahl der Vertiefungen 2 zur Aufnahme der Speiseportionen unterscheiden. Für eine grosse Portion kann beispielsweise der Einsatz 15 nur eine Vertiefung aufweisen und es können verschiedene Einsätze vorgesehen sein, bei denen die zur Aufnahme der Portion dienende Vertiefung unterschiedlich tief ist, um beispielsweise eine ganz flache Portion Rösti zu garen. Es können auch noch mehr und kleinere als die in Fig. 4 dargestellten sieben Vertiefungen in einem Einsatz 15 vorgesehen sein. Ebenso können die Vertiefungen im Umriss herzförmig oder kleeblattförmig ausgebildet sein, wie in Fig. 7 und Fig. 8 dargestellt ist. Abweichend von Fig. 7 und 8 ist der Einsatz 15 zur Verwendung mit einer Halterung 16 gemäss Fig. 4 und 5 am Aussenumfang rund, ohne am Rand angeformte Befestigungsteile.

Um die Vorrichtung wenden zu können, ist der Einsatz 15 in der ringförmigen Halterung 16 auf der Seite des Handgriffs 17 durch eine geeignete Verriegelung, beispielsweise durch einen vor- und zurückschiebbaren Riegelstift 19 festgehalten und ist an der gegenüberliegenden Seite mit Hilfe eines hakenförmigen Vorsprungs 20 in der Halterung 16 eingehängt.

Bei der weiteren Ausführungsvariante gemäss Fig. 6 bis 8 ist jeweils ein Unterteil 21 von einer Mehrzahl von Unterteilen, die sich nur in der Form und Anzahl der darin ausgebildeten Vertiefungen zur Aufnahme der Speiseportionen unterscheiden, mit einem Handgriff 22 und einem Deckel 23 lösbar verbunden. Das Unterteil 21 kann gemäss Fig. 7 in der Umrissform herzförmige Vertiefungen 24 aufweisen, oder gemäss Fig. 8 nur eine in der Umrissform kleeblattförmige Vertiefung 25 aufweisen. Am Aussenrand des Unterteils 21 ist ein flaches Randstück 26 befestigt oder einstückig angeformt, das ein Loch 27 aufweist, um den Handgriff 22 auswechselbar mit dem Unterteil 21 zu verbinden. Zu diesem Zweck besitzt der Handgriff an seinem vorderen, von unten gegen das Randstück 26 anzulegenden Ende einen in das Loch 27 genau passenden zapfenförmigen Vorsprung 28 und ferner eine gegen die Wirkung einer Feder 29 zurückschiebbare Klemmschiene 30, die im Querschnitt U-förmig ausgebildet ist und mit den beiden Schenkeln rechts und links vom zapfenförmigen Vorsprung 28 auf dem Randstück 26 fest aufliegt und ferner mit einer Handhabe 31 verschraubt ist, die durch den Finger einer Hand in der Pfeilrichtung a nach hinten gezogen wird. Wenn beim Befestigen des Handgriffs 22 die Klemmschiene 30 unter der Wirkung der Feder 29 nach vorne ausfährt, hält das vordere Ende der Klemmschiene in der Endstellung gleichzeitig den Rand des Deckels 23 fest, der dadurch verriegelt ist. Es versteht sich, dass ein Handgriff auf verschiedene andere und hier nicht dargestellte Weise mit einem Unterteil 21 verbunden werden kann. Am gegenüberliegenden Rand ist am Unterteil 21 eine zum Einhängen des Deckelrandes dienende Halteklaue 32 fest angeordnet, die einen nach unten gebogenen Randvorsprung 33 des Deckels 23 übergreift.

FIG. 1

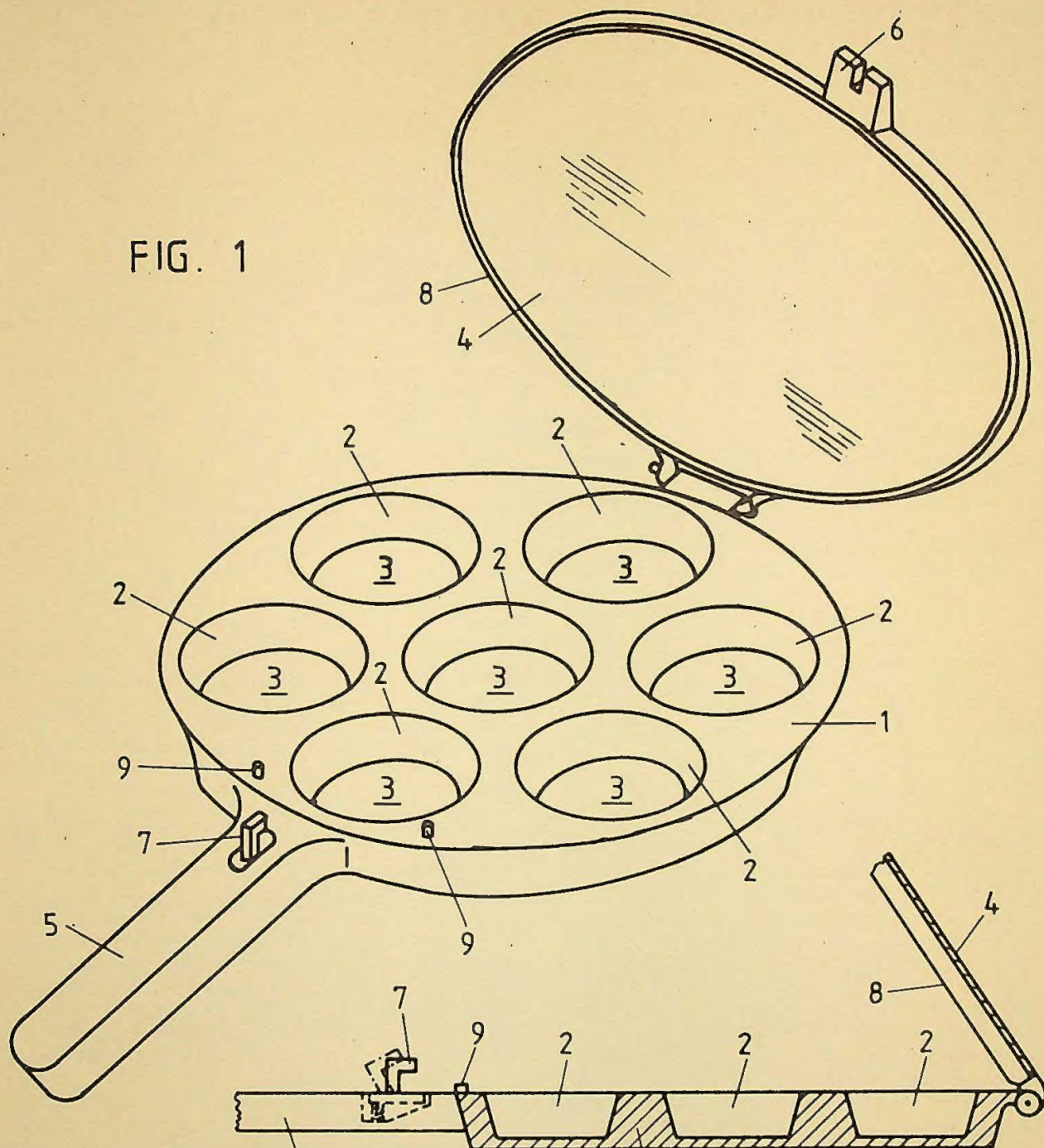


FIG. 2

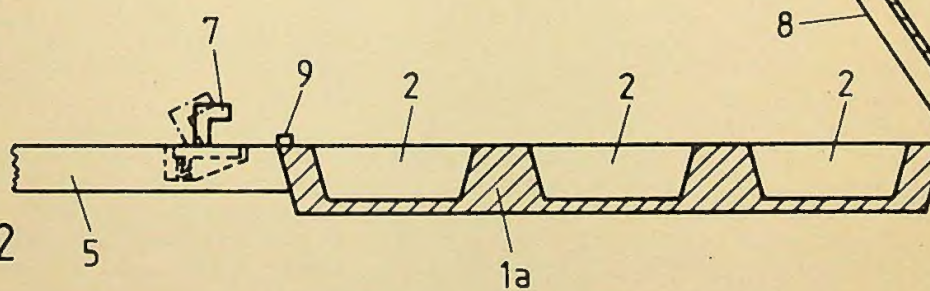


FIG. 3

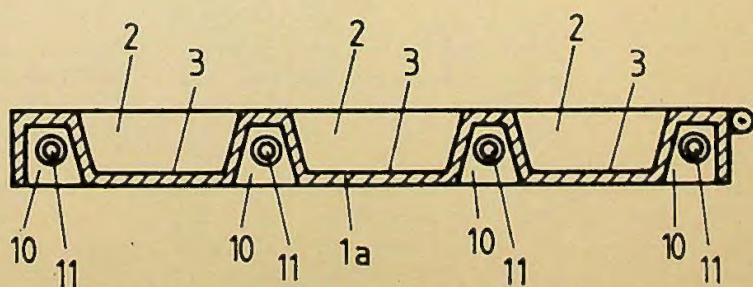


FIG. 4

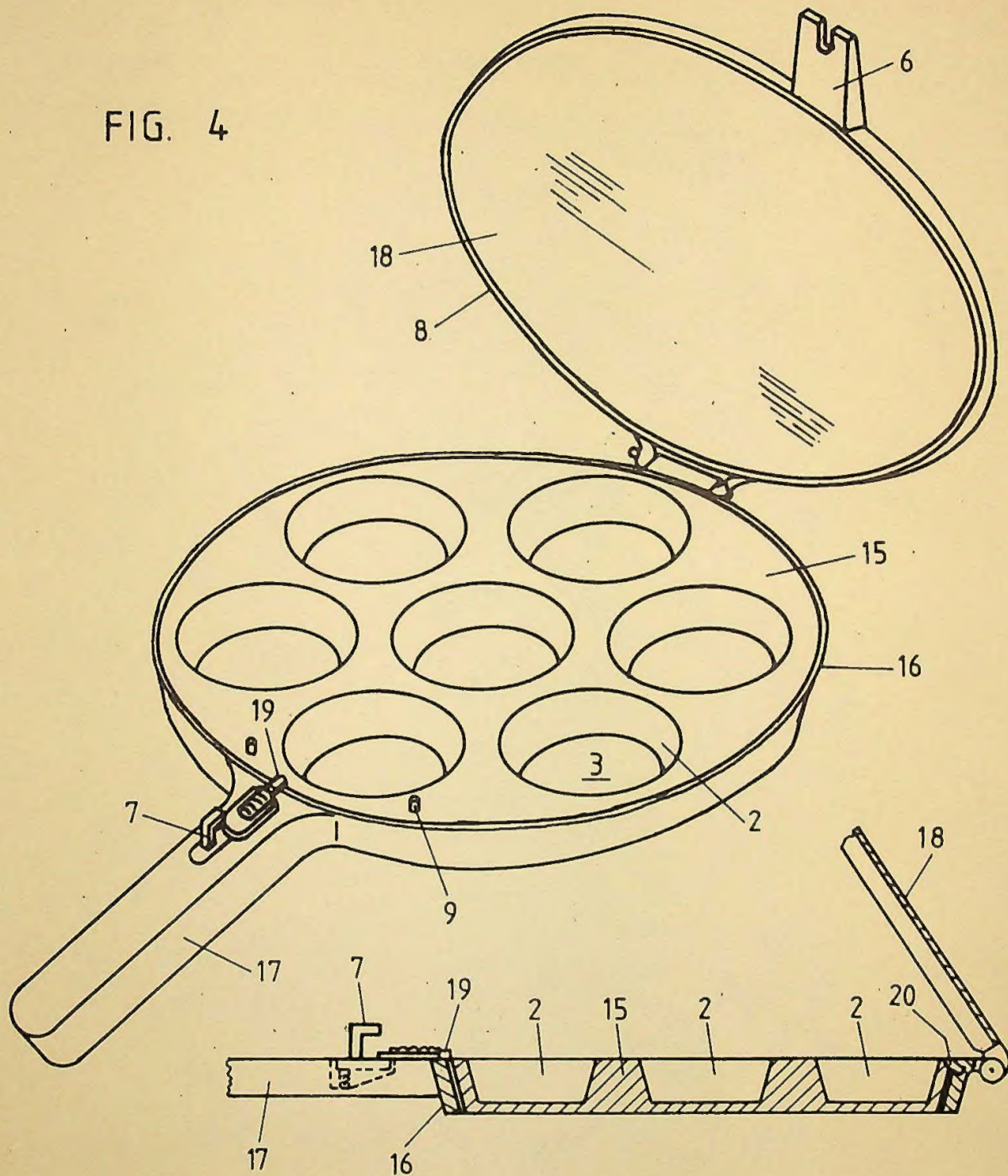
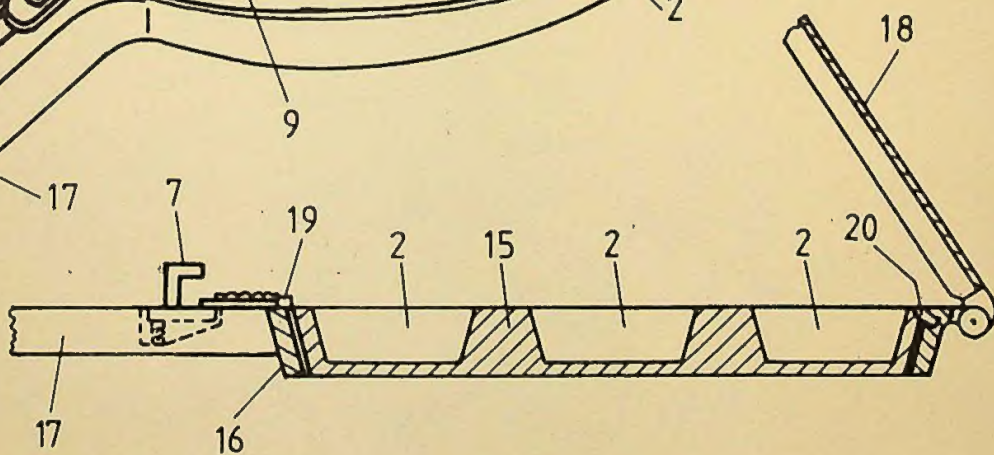
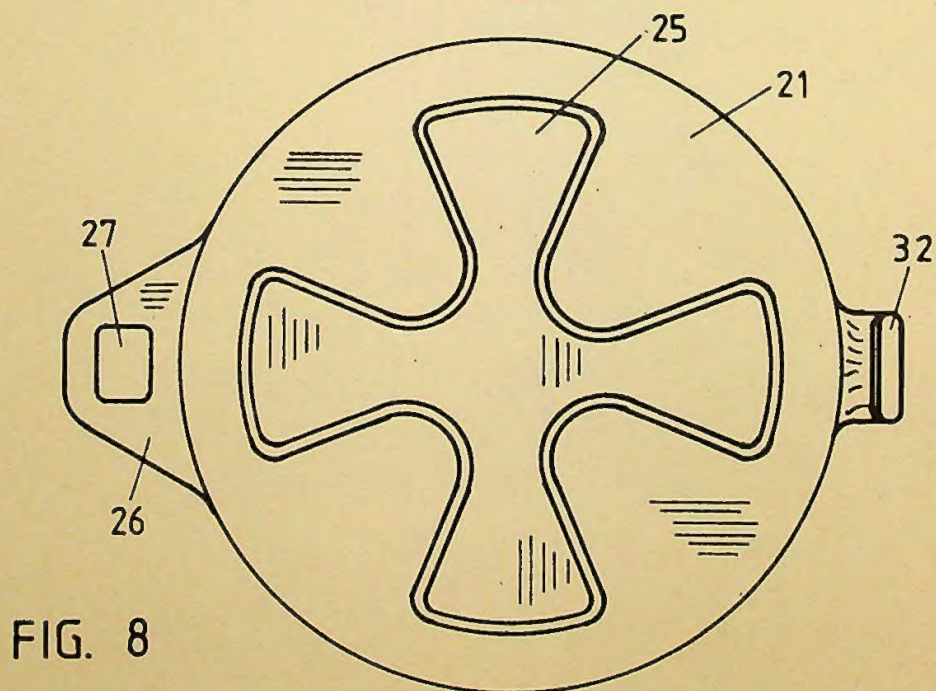
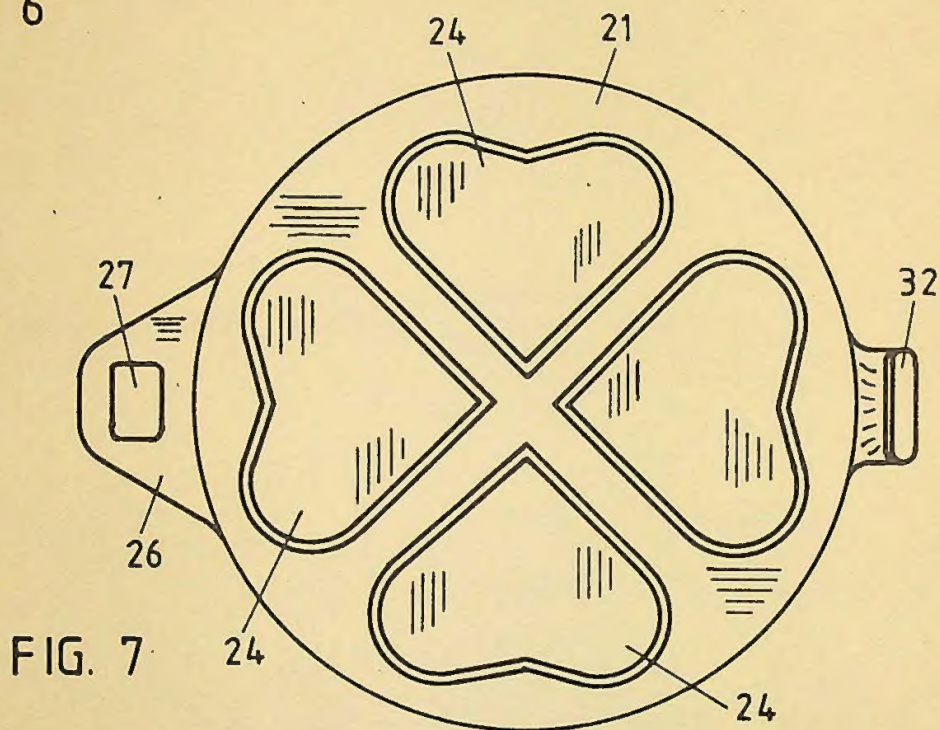
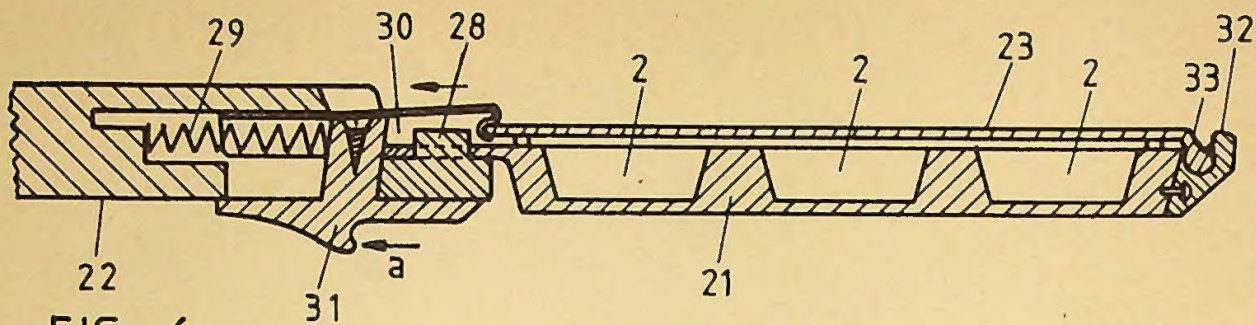


FIG. 5





MAY, 1987



GOOD HOUSEKEEPING MAY, 1987 HOW TO SPELL DELICIOUS!

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H.C. SPECIALTIES, Dept. GHAZ 057;

P.O. Box 2317, FDR Station;

New York, NY 10150

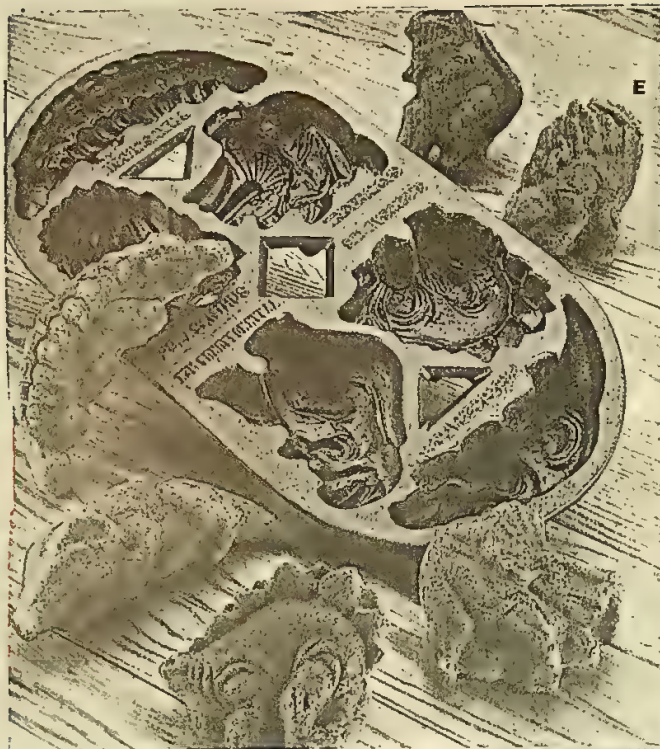
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MAY, 1987
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D7/357

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La Grillonnade

INSTRUCTION FOR USE

Make sure the voltage employed is that indicated on the appliance.

Operation:

- Position the appliance on the table.
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- The bowls will start to turn immediately on plugging-in but no heat will be diffused unless you set the switch to position I or II.
- Position O switches off the heat.
- Depending on the dish to prepare use:
 - I Low heat (for delicate dishes)
 - II High heat (for grilling meat...)
- Wait 6 to 8 minutes for the bowls to heat.
- Your appliance is now ready for use.

Warning:

- Never touch hot parts of the apparatus notably the bowls and the upper cover until several minutes have elapsed after switching off, and never during use.
- Keep out of reach of children.
- Momentarily impeding the movement of the bowls will not damage the machine. However, it is advisable not to prolong this action. (the noise emitted on interfering with the movement is quite normal).
- Avoid dropping pieces of food or spilling liquid between the bowls and the upper cover.
- Before using for the first time, heat the empty apparatus 8 to 10 minutes (airy room) to eliminate smells or smoke normally given off by a new machine.

Cleaning:

- To clean the apparatus, unplug and leave to cool.
- The bowls can be easily removed by pulling them on their axes in an upward direction.
- The bowls and the upper cover can be washed in warm water using a sponge and a non-abrasive washing-up liquid.

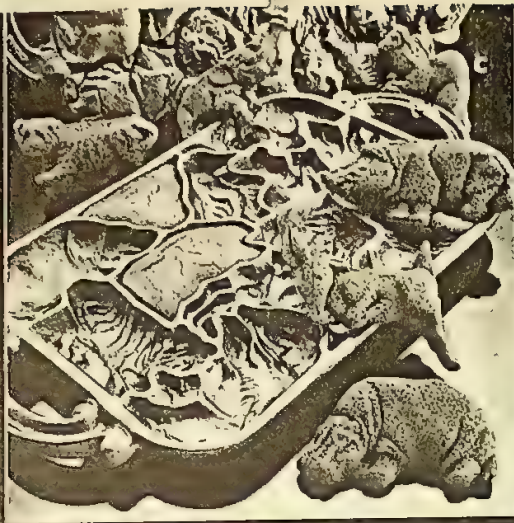
- The main body of the appliance should also be cleaned using a moist sponge and a non-abrasive washing-up liquid. Never immerse it or rinse it under running water. Use warm water.
- The reflector situated under the heating element should also be cleaned when necessary using a moist sponge. Never use an abrasive material.
- Allow the apparatus to cool completely before cleaning.

Important:

Once the apparatus is functioning, never introduce a metallic object between the bowls and the cover. Never rinse the machine or immerse in water, especially the motor.

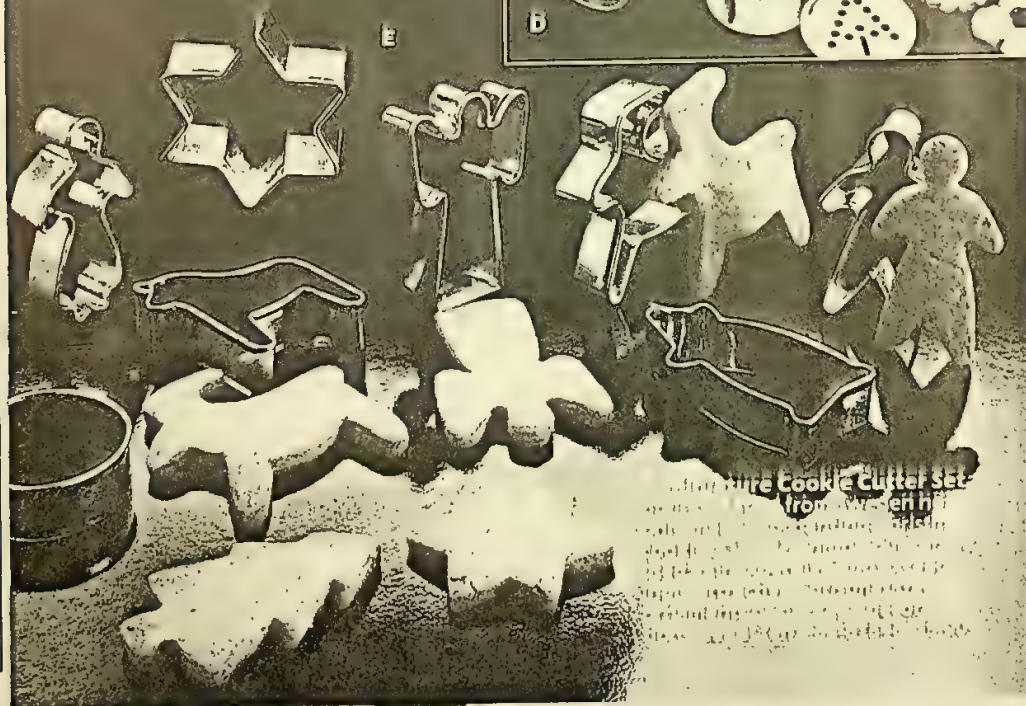
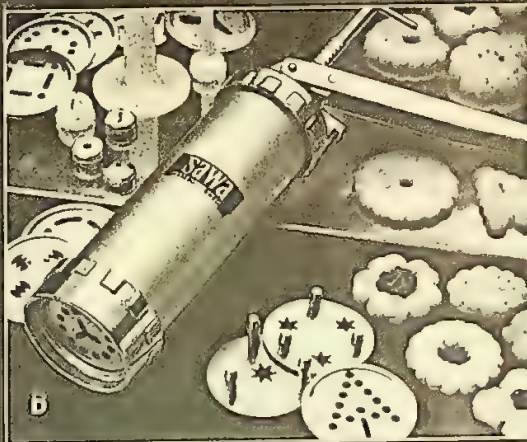
rec'd
June 16, 1986
see serial no.
823,945
now pat des.

D7-357



C Animal Puzzle Mold is a wonderfully planned heavy cast iron muffin/cookie pan that contains a fascinating jigsaw puzzle of animals all cleverly fitted together. Children will be enchanted to discover baked muffins or cookies in the guise of zoo animals. Bake two trays full to present an edible Noah's Ark! 13 3/4" L x 7 3/4" W, made in USA. Recipe included. #33-68890 Regularly \$19.00 Special Price \$15.00

B The Swedish Sava Cookie Gun produces evenly sized professional looking cookies. Fast and simple to use. It comes with an illustrated instruction booklet, 18 different discs, a nozzle with 4 decorating tips and an injecting tube. 8" L cylinder, metal construction. #33-43901 Regularly \$20.00 Special Price \$12.00



Cookie Cutter Set
from Williams-Sonoma

This set of 18 cookie cutters includes a variety of shapes, including a heart, a star, a gingerbread man, a reindeer, and a cow. The cutters are made of metal and are easy to use. They are perfect for creating professional-looking cookies at home.

Williams-Sonoma
Christmas 1984

P.

D7/357

FEB. 1984



PAGE 237 GOOD HOUSEKEEPING FEB. 1984

BREAD MAKING IS AN ART, MADE EASIER WITH THESE SPECIALLY DESIGNED PANS!

Making bread can and should be fun, and having the correct baking pans may make all the difference. The proper metals can have much to do with correct heat conduction during the baking process, so we've had "old-fashioned" loaf and bread pans designed with that in mind; these pans are made of heavy gauge tinned steel. Then we had the pans sized to specifications: the four mini-loaves linked pan (A) keeps in mind that no good cook likes to fuss with four separate mini-pans (each mini-loaf is $5\frac{1}{2}'' \times 2\frac{1}{2}'' \times 2''$ deep; linked together the pan is $16\frac{1}{2}''$ long). The French Bread Pans (B) are 18" long and narrowly curved to make authentic French baguettes. The Italian Bread Pans (C) are 15" long and somewhat wider, to accommodate the classic crusty Italian bread. With the French and Italian Pans we include one basic recipe for each; of course, you can use your own favorite recipes for breads such as sour dough, yeast bread mixes or frozen bread mixes. (PLEASE NOTE: recipes are NOT included for the linked mini-loaf pans since you'll probably want to use your favorite banana bread or carrot loaf recipe!) We've made these pans most attractive to purchase! The Linked Loaf Pan (A) is **just \$9.95** + \$2. for shipping, handling and insurance (total, \$11.95 each). The set of 2 French Bread Pans, making 4 loaves, (B) is **just \$12.95** + \$2. shipping, handling and insurance (total, \$14.95 each 2-pan set). The set of 2 Italian Bread Pans, making 4 loaves, (C) is **just \$12.95** + \$2. for shipping, handling and insurance (total, \$14.95 each 2-pan set). Or, you may order (D), which is a set of one each of the French Bread Pan and the Italian Bread Pan (1 of B and 1 of C) for **just \$12.95** + \$2. for shipping, handling and insurance (total, \$14.95). We also offer a **SAVINGS of \$3.95** if you choose to order (E), one of each pan . . . one Linked Loaf Pan, one French Bread Pan and one Italian Bread Pan . . . all three for **just \$19.95** + \$3. for shipping, handling and insurance (total, \$22.95 each). Use the handy coupon below to indicate your choice(s)!

HOUSE BEAUTIFUL, Dept. GHBR 024; P.O. Box 2317, FDR Station; New York, NY 10150

Enclosed is my check or money order (no cash, please) payable to HOUSE BEAUTIFUL for \$_____. Please send me the bread pan(s) in the quantities I have indicated below.

GOOD HOUSEKEEPING

- _____ A. 1 Linked Loaf Pan \$11.95 ea. (\$ 9.95 + \$2.00 s/h/i) \$ _____
- _____ B. 2 French Bread Pans (total, 4 loaves) \$14.95 set (\$12.95 + \$2.00 s/h/i) \$ _____
- _____ C. 2 Italian Bread Pans (total, 4 loaves) \$14.95 set (\$12.95 + \$2.00 s/h/i) \$ _____
- _____ D. 1 French Bread Pan & 1 Italian Bread Pan \$14.95 set (\$12.95 + \$2.00 s/h/i) \$ _____
- _____ E. 1 Linked Pan, 1 French Pan, 1 Italian Pan \$22.95 set (\$19.95 + \$3.00 s/h/i) \$ _____

PAGE 237

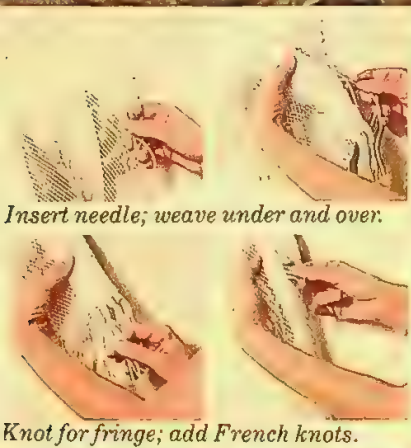
TOTAL \$ _____

SHIP TO (please print) _____
STREET _____ APT. # _____
CITY _____ STATE _____ ZIP _____

FEB. 1984

(Sorry, we cannot handle Canadian, foreign or C.O.D. orders.) Please allow 30 days for delivery from our receipt of your order. We ship via United Parcel Service wherever possible.

Easy to make — no knitting or crocheting!
"FISHERMAN" AFGHAN



Insert needle; weave under and over.

Knot for fringe; add French knots.

To order: send check or money order to S.F.B. Inc. — Good Housekeeping, Dept. GH024-388, P.O. Box 1250, West Englewood, N.J. 07666.

863) "Fisherman" Afghan kit, \$18.98 ea. plus \$3 ea. post. hdlg.

864) "Fisherman" Pillow cover kit, \$10.98 ea. plus \$2 ea. post. hdlg.

To charge to your MasterCard or VISA, include card number, expiration date, and signature. Print your name, address, state, and ZIP Code, the name and number of kit (in parentheses), and amount of remittance.

(Canadian orders subject to 10% tariff. Remit bank check or money order in U.S. funds and add, in addition to postage and handling, \$2 per item.)

Cuddly, creamy white afghan, 38" by 70" (with fringe). Make the 14-inch-square pillow cover too. Both are easy 4-step Laserta (shown above). In kits: Natura Wintuk DuPont Orlon acrylic yarn; nonwoven polyester base cloth; weaving needle; directions.

JAN., 1984

SCHÖNER
WOHNEN**Kleine Geräte** p. 82
für den kleinen
Haushalt


Nicht »dicker« als das legendäre Kochbuch der Henriette Davidis ist der Eierkocher Ovomat Trio für drei Eier: ganze 6,8 cm (Länge 21,5 cm. Höhe 12,8 cm). Ca. 45 Mark

20 cm niedriger als andere Waschmaschinen: Goldkind 340. Maße: 65x45x39 cm (HxBxT). Ca. 1000 Mark

Die MiniFlink beansprucht wenig Platz auf der Arbeitsfläche (28x26x15,5 cm). In der Schüssel kann man einen Kuchenteig von 150 g Mehl rühren. Ca. 170 Mark

Der Backofen ist so klein, daß man ihn nach Gebrauch in den Schrank stellen kann. Maße: 18x30x35 cm (HxBxT). 100 Mark

nen. Das Gerät stellt man am besten in einen Raum, der sehr gut belüftet werden kann, oder man leitet die feuchte Luft durch einen Abluftschlauch nach draußen. 4 Kilogramm Trockenwäsche kann man in einer Füllung trocknen. Das dauert, je nach Gewebeart, Füllmenge und Schleuderleistung der Waschmaschine 60 bis 110 Minuten.

Der Kleinherd hat zwei Kochplatten – eine Blitzkochplatte von 18,5 cm und eine Normalkochplatte von 15 cm Durchmesser. In den Backofen passen normal große Kasten-, Gugelhupf- und Springformen. Das Backblech, das zur Standardausführung gehört, ist 42 mal 27 cm groß. Als Sonderzubehör gibt's einen Grill und ein Grillset mit Elektromotor.

Bezugsadressen: Dampfbügelautomat vapo-compact DA 52: Rowenta, Waldstraße 232-256, 6050 Offenbach. Stövchen Komet: Märkisches Metallwerk, Fröndesberger Straße 40, 5750 Menden 1. Kaffeemaschine KM 542: Ismet, Postfach 3680, 7220 Schwenningen. Geschirrspüler Asea Cylinda 700: über Consens, Düsseldorf Straße 13, 4330 Mülheim 80. Wäschetrockner Lavathermo-Compact: AEG, Postfach 180, 8500 Nürnberg 1. Zitruspresse MiniPress: Philips, Postfach 100229, 2000 Hamburg 1. Küchenmaschine MiniFlink: Philips. Eierkocher Ovomat Trio: Krups, Heeresbachstraße 29, 5630 Solingen. Waschmaschine Goldkind 340: Endorwerke über: Monos, Birkenweg 41, 5400 Koblenz. Mini-Backofen: Moulinex, Postf. 620362, 5000 Köln 60
Fotos: Hajo Willig, Werkfotos. Redakteurin: Karin Simon

most apparent. Working with companies in London inevitably produced a new crop of Dillon brothers and the happy very that he could make in Catalan without even ang the language. He will be

missed in Barcelona and Milan. He will be missed in Ireland. He is a terrible loss to all those who knew and loved him here in London, but a great inspiration. He is survived by his wife, Jane, and a son and daughter.

Charles Wentworth



John Heskett was a great inspiration to the design world. His death is a terrible loss to all those who knew and loved him

Juliet Glynn Smith

With sorrow that we heard the sudden death of Juliet Glynn Smith. She died unexpectedly on 22 September in Italy. Her talents as a designer, illustrator and stylist were admired not only by the design world but by many others. Her enthusiasms were infectious. Since 1959 her work, both in Britain and in California, has been wide in context, but her graphic style has always been

immediately recognisable. Her illustrations for newspapers, her graphic work for Habitat shops and for her own company Hunkydory are particularly well known.

From 1970, as partner in Glynn Smith Associates, her design strengths moved her work into interiors. The interiors at the Tower Hotel in London, for instance, reflect her particular flair and have set new standards for hotel interiors in this country.

After 1979, she established her own practice, the Juliet Glynn Smith partnership, for interiors, fabric, product and graphic design. Having worked with Juliet since 1976, when she was responsible for major elements at Aberdeen Airport and more recently for much of the co-ordination of interiors in Terminal One at Heathrow Airport, I believe that the design profession has lost a valuable member and I a friend. Talented designers are too important

Similar names but quite different functions

Sir: I hope John Heskett's 'richly detailed account of industrial production during the interwar years, when industry became the foundation of the whole Germany economy' (Reviews, DESIGN, September 1982, page 15) referred to 'giant concerns like AEG, Siemens, Bayer and Krupp' and not, as printed in Catherine McDermott's review of the Dieter Rams study day at the Boilerhouse, 'Krupps'.

The Robert Krups domestic appliance company, which was started in one toolmaker's workshop in 1846 and today makes electrical appliances and scales, has never had any association whatever with the similar sounding Krupp heavy industrial concern, famous for steel and armaments.

Eric Thomas
White House Hall
Hadlow Road
Hadlow Tonbridge
Kent
TW11 0AJ



Krups Ovomat Trio, a three egg boiler. A boon to the three-person family?

Kitchen-kitsch: the danger of snubbing systems

Sir: I must say touché to Johnny Grey when he writes that kitchen systems were invented for the convenience of mass distribution (Letters, DESIGN, September 1982, page 9). With probably a million households having opted for the kitchen systems I have designed during the past 20 years, I too hold the view that the bulk produced article will always be second best to the bespoke job by top designers, and superbly skilled craftsmen. But if craftsmen fall below par, give me the standard stuff for top value.

Johnny Grey's criticism of my article on kitchen design (DESIGN

system-built approach. Surely he does not advocate kitchen-kitsch, with functional appliances to be relegated to lesser rooms of the house?

We do seem to agree on one point - that boring repetitive design detailing must give way to more inspiration. Where we differ profoundly is that I would not expect bespoke blackleaded cast iron cookers, or Edwardian iceboxes, or Victorian mangles and washcoppers to catch on. And by the same token I would not use the kitchen as an area for backward-looking furniture.

Expensive bespoke kitchen design should be the spearhead of the shape of things to come, rather than deliberately pandering to exclusivity. This just leads into blind alleys.

George Fejer
68 Murrey Road
London
SW19 4PE

In defence of the conventional aerosol

Sir: The Technical Developments article (DESIGN, August 1982, page 14) on the alternative to the conventional aerosol, The Air Cannister, states that fluorocarbons 'harm the atmosphere'. This has never been proved.

In 1974 two scientists suggested that chlorofluorocarbons (CFCs) would eventually find their way into the stratosphere and there be decomposed by shortwave radiation to release chlorine atoms which would in turn react with, and destroy ozone. This was an hypothesis based on theoretical predictions and not on factual observation. Despite seven years of intensive scientific work, involving balloons, rockets and satellites, the hypothesis remains unproven.

The article goes on to say that CFCs 'like their alternatives such as butane or propane, can explode and catch fire'. CFCs are in fact non-flammable. However, any product packaged under pressure is liable to explode if subjected to extreme heat or otherwise mistreated - this is as true for the air cannister as any other pressurised package.

Dorothy Roe
Assistant Director
British Aerosol Manufacturers' Association

MEALS IN MINUTES ...

Straight from freezer or refrigerator to microwave to table! No extra dishes to wash!

Micro-Meal Dinner Tray

5 FOOD COMPARTMENTS HOLD A MAN-SIZED MEAL! Dimensions: 9" x 11 1/2". Not for use in conventional ovens.

WHY FUSS? ENJOY ALL THE MICROWAVE CONVENIENCE YOU CAN! Prepare delicious, full-course meals ahead of time, leave them in the refrigerator or freezer for your family. To heat, just remove lid and pop the entire meal in your microwave.

Only
\$4.99
for one

(Each tray comes with a seal-tight plastic lid to keep food fresh and moist.)

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809 P. Street, P.O. Box 8570, Lincoln, NE 68544

Please send _____ Single MICRO-MEAL DINNER TRAY(s) (#064)

- ☐ Only \$4.99 plus \$.95 shipping and handling for one tray (total \$5.94)
☐ **SAVE!** Each additional tray just \$3.99 plus \$.95 shipping and handling (total \$4.94).

SAVE EVEN MORE!

Please send _____ Set(s) of 4 MICRO-MEAL DINNER TRAY(s) (#B06)

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Please allow 4 to 6 weeks for delivery.

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- **DRIPLESS SPOUT** — Specially-designed spout so skimmed liquid pours out...fat & grease stay in!

Just pour it in the **GRAVY SKIMMER** and pour out fat-free gravies, soups, sauces, and stocks — all with one hand — the fat, grease, and calories stay in the cup and spout! **GRAVY SKIMMER** is scientifically designed and crafted of beautiful styrene that withstands temperatures hotter than boiling and resists food stains. Just 3½" high yet holds more than a cup-and-a-half. Cleans easily in the upper rack of your dishwasher. Get in on this *Carol Wright Exclusive* and **SAVE!**

- Fat Separator
- Butter Clarifier
- Oil Dispenser
- Watering Cup
- Measuring Cup
- Measures cups & liters.

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Please send me _____ **GRAVY SKIMMER(s) (#287)**
(quantity)

- ☐ 1 Gravy Skimmer only \$2.95 plus \$.95 postage & handling (Total: \$3.90)
☐ **SAVE!** Each additional only \$2.45 plus \$.95 postage & handling (Total: \$3.40)

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"I side with Pledge."

"My wood is special to me. So I always dust with Pledge. Other products may say they work on wood, but they just don't give my furniture the clear, beautiful shine that Pledge does. That's because Pledge is made especially for wood. And that's what my wood deserves!"

Doesn't your wood deserve Pledge?



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continued

DECEMBER,
1981

BETTER HOMES &

GARDENS

p. 40

Good News

Buffet appliances




For the first time, high-quality cook-and-serve appliances made of stainless steel are available in a matching collection. It includes a percolator, an automatic skillet, and an electric wok, as well as a buffet server

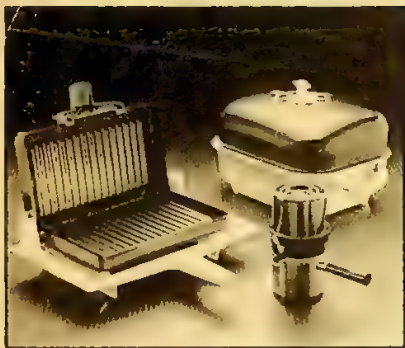
(left) and a multipurpose cooker (right). The buffet server will serve up to 12 people. Dinner plates are warmed inside the unit while food in the top compartments automatically remains at the proper serving temperature. The server will hold the four 1½-quart glass casseroles with stainless steel lids provided with the server, or two of the glass casseroles and the three-quart stainless steel casserole with lid (shown). The electric multipurpose cooker has a six-quart capacity and an automatic heat control that carefully monitors the temperature setting. The unit will slow-cook, simmer, roast, steam, boil, blanch, or deep-fry almost any food. Steaming and deep-frying baskets with handles are provided with the cooker. All five of the appliances in the collection are made of polished



stainless steel with epoxy-impregnated oak wood trim.

Discovery Collection Appliances by West Bend: Buffet Server, about \$225; Concept Cooker, about \$140. West Bend Co., P.O. Box 278 West Bend, WI 53095. 

appliances

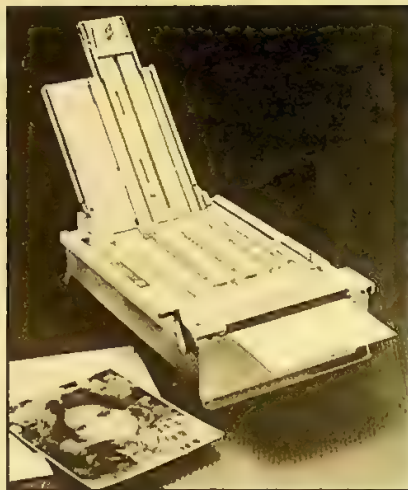


These three microwave appliances are called "active" for a good reason. They cook the food by concentrating the microwave energy with the help of metal parts especially designed for microwave cooking. Most other microwave cookware is passive because it simply holds the food.

The grill (left) has two metal cooking surfaces that become hot enough to cook a steak in five minutes and give it the appearance and flavor of a flame-broiled steak. The espresso coffee maker (center) heats water to a high temperature, then forces the water under pressure through the dense espresso coffee grounds for intense flavor, all in only two minutes. The steamer (right) uses microwave energy to quickly boil water and produce steam for cooking vegetables, seafood, and other foods. The line of active microwave appliances also includes two popcorn poppers, a pizza oven, and a four-cup coffee maker.

Micro 21 Appliances: "The Grill," about \$40; Espresso Coffee Maker, about \$20; New England Steamer, about \$40; Popcorn Popper, about \$15; Deluxe Popcorn Popper, about \$20; Pizza Oven, about \$33; Four-Cup Coffee Maker, about \$30. Raytheon Company, Foundry Ave., Waltham, MA 02254.

print maker



Setting up a home darkroom is a snap with this color print making system. Plumbing and electricity aren't needed in the darkroom because the device can be operated at room temperature with normal illumination and without running water for mixing chemicals and washing prints.

The device processes enlargements from both negatives and slides through an image transfer process. First, you make an enlargement on an enlarger, exposing a sheet of the system's film. This is soaked briefly in a single solution and laminated to a sheet of photo paper in the print maker. After a few minutes, the color image transfers from the film to the paper, and you then can peel apart the finished print. No washing is required. With the system you can produce 8x10-inch prints for about \$1.80 each.

Kodak Ektaflex PCT Color Print Making System, about \$135 (print maker only; activator and paper priced separately). Eastman Kodak Co., Dept. 412L—188, Booklet P10-2T, Rochester, NY 14650.

system



With this photo system you can shoot super 8 movies and "stills," show movies without setting up a screen, and make instant prints of any frame of any movie. ("Stills" refer to particular frames of a movie, not to photo prints.)

To shoot movies with the small hand-held camera (foreground), you simply press one button. The focus is fixed and the exposure is automatic. If you see a scene that you want to capture as a "still" picture, you press the camera's other button. Then, when you show the movie on the projector (background), the film automatically stops at the "still" pictures until you press an advance button. If you want an instant print of a "still" picture or of any movie frame the film is stopped on, press another button and the print maker ejects an instant print. (The detachable print maker is an option; it uses popular instant print film.) The projector screen is built in and can be viewed in daylight as well as darkness.

Agfa Family System; projector and camera, about \$370; print maker, about \$80. Agfa-Gevaert, Inc., Consumer Products Department, 275 North St., Teterboro, NJ 07608.

continued

The British appliance industry suffers from an unexpected cultural handicap: market hang-ups about wealth, possessions and comfort. Historically, the dominant values which have sustained the British middle classes have been the Victorian ones of self-denial, thrift, and self-sufficiency. Although these are no longer seen as virtues, they still appear as a faint moral hurdle separating shoppers from the unashamed luxuries they see in the stores. British consumers feel they have to justify their self-indulgence by making hard work of the search for things they're sure they really shouldn't have. They try to find 'good value', or a 'best buy'.

The UK market for consumer durables is therefore conservative; it doesn't change with the seasons. Trends in interior design may take a long time to settle in UK homes, but trends in appliances take even longer. With big items, only moving house or sheer necessity persuades householders to buy new. For many people, the fact that they're still using the ancient bit of hardware they were given decades ago is a matter of pride. People say of their electric kettles, 'it's very well, I've only put two new elements in it'. And their affection for them actually makes allowance for inconvenience of use (of course, it doesn't switch itself off), and justifies (sanctifies?) the work they put into them.

But the problem isn't just market attitudes, it's industry attitudes, too. Distrust of the new and a fear of going too far permeate the business. It tends to follow

UK APPLIANCES: SAY GOODBYE TO MEDIOCRITY

The trouble with British kitchen gadget design is that it's too self-effacing, says Julius Thalmann

the market, responding to overseas competition only when it becomes necessary, and then somewhat lugubriously. It takes nerve to be first with anything, and large amounts to do it so well that it will succeed. So there's a lot of conformity. Manufacturers tend to see new ideas from abroad as complicated, and wait for them to fall apart. Unfortunately the French and Germans and Japanese seldom oblige.

Take ease of cleaning. It's a feature that's generally overrated (clean people keep things clean, others don't—however easy it's made for them). But on cookers it's a genuinely important feature. Picture the scene: a British designer tells his client, a cooker manufacturer, how nice it'd be to push knobs in when not in use, and have them to hand when needed with another push. The manufacturer replies: 'It's complicated, it might not work so there would be service problems, and in any case it adds a lot of cost. Everybody's happy with what there is. Nice idea, but not just yet.' End of conversation. And yet the Germans have been producing cook-

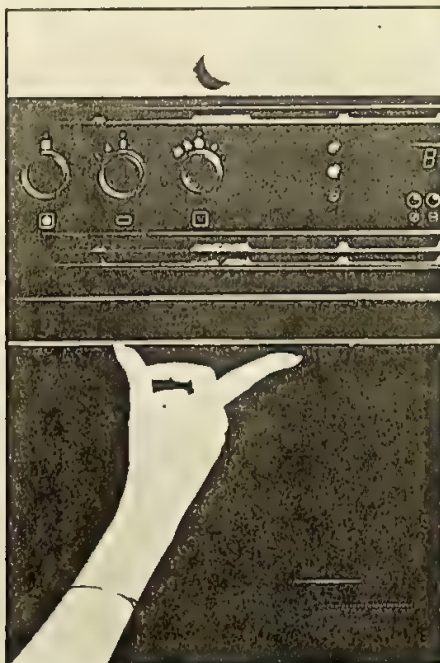
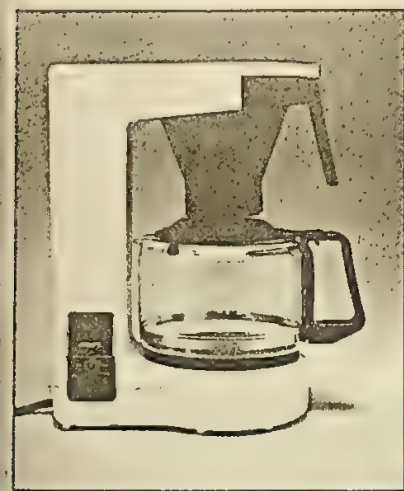
ers like this for years, and selling them in Britain too.

One way to cope with these handicaps would be to reverse all the personal judgements the decision makers in business are so fond of making. But, unfortunately, you have to believe in what you do. The Americans do: that's why they promote the quite amazingly frivolous so very seriously—and why they do it so well. Again on the Continent and in Japan: they go for what they believe to be the best solution and then pursue it wholeheartedly. The British don't. Their famous proclivity for compromise is, in the domestic appliance industry, a compromise between amusing excess and functional sophistication—in other words, it's a euphemism for falling between stools.

However good British firms become in design and economical production, however much they spend on research and development, in the face of overseas challenge they must, in order to survive, stop following and start leading their customers. Britain's age-old remedy has been to fly the flag and plaster the hoardings with 'buy British' slogans. That's no way to tackle foreign competition. The way to win is to manipulate the market to the full.

Overseas manufacturers have already begun to change consumers' attitudes. There's still time for us to beat them at their game. Can we do it? ○

Julius Thalmann was until recently part of the Russell-Hobbs design team.



Britain's breakfast table is no place for false modesty when it comes to persuading consumers to buy your products, as three West German manufacturers have found. Left: Krups coffee-maker and yoghurt machine, above: retractable knobs on a Neff oven, right: Wigo waffle iron (note how the flex tides away easily)



Commercial	9.21%	6.10%
Non-Commercial	14.38	8.03
Total	10.81	6.69

D 7/46 357

What measures have you taken to conserve energy?

Reduced number of hours equipment is in use	55%
Added control devices to reduce energy consumption of lighting, heating and air conditioning	36
Added insulation	23
Switched energy sources	8
Added peak load control devices	6
Added automatic ignition	4
Turn lights off/use lights less	3
Experiment with other energy sources	2
Awareness campaign with employees	2
Nothing	22

FOODSERVICE

customers, as we sell the product where we can get the "best special price" rather than the product that the customer actually needs.

I agree with your editorial position that the policing action should be the responsibility of the manufacturers and their reps.

Manufacturers and reps who are actively trying to create more market would surely do better by offering a volume discount and cash discounts. If they offered no other discounts, they would certainly improve their credibility with the dealer organizations, as each dealer would know that he is getting the best deal available.

In recent years it seems to be the trend by manufacturers to eliminate not only the cash discount but volume purchase discounts as well. In this day

MARCH, 1978

Rep Alternative? p.22

To the Editor:

Four (4) short years ago I began my career in the foodservice industry. During this time, being in purchasing, I have come in contact with many reps and factory salesmen. The bulk of my comments is aimed toward the supply salesman rather than the equipment salesman. Equipment is often complicated and the salesman is most beneficial when a question comes up or a demonstration is needed.

In companies where the purchasing agent has time to waste, the factory

Continued on page 24.

EQUIPMENT SPECIALIST

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P.22



put corn on your counter



CC-18



CC-21



CC-14

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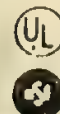


CCC-10

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Solutions to window shade problems

Stuck with a window shade that refuses to do what it's supposed to do, i.e., roll up and down without becoming snafued? Fortunately, most malfunctioning shades are easy to fix. The Window Shade Manufacturers Association explains how you can solve some common shade problems.

Problem: The spring is too tight.

Solution: Roll the shade up to the top, remove it from its brackets, and *unroll not more than two revolutions* of cloth. Then replace the shade and roll it up again. Repeat this unrolling procedure until the spring has regained proper tension.

Problem: The spring is too loose.

Solution: A shade that refuses to roll up all the way lacks zing, and requires

the reverse treatment. First, make sure the brackets are not rubbing against the ends of the roller; also make sure the brackets aren't bent and are properly installed. If everything checks out, pull the shade partway down, remove it from the brackets, and *roll it not more than two revolutions* of cloth onto the roller before replacing it in the brackets. Repeat this until the shade responds readily to your lightest touch. (Never roll the shade "halfway up by hand." Doing this will make most shade rollers completely uncooperative and, in fact, may permanently damage many of them.)

Problem: The shade won't catch and hold.

Solution: Check to make sure the brackets are properly installed and that the roller isn't rubbing against them. To work smoothly, a roller should have a 1/16-inch to 1/8-inch leeway. Next, be sure that the flat projection of the roller mechanism is vertical in the slot hole of the bracket. If the shade is still balky, follow the suggestion for the loose spring, above. If

that doesn't do the trick, return the shade to the store where you bought it and—if you bought it recently—insist on a new roller. Most stores will be happy to make a replacement. Never oil the mechanism of any shade roller and never take the cap off the mechanism end. Either of these tactics will render the shade inoperable.

Problem: The shade falls out of its brackets.

Solution: See if the brackets have become loose. If they have, use sturdier screws. For brackets that are set in plaster, get screw anchors with matching screws in any hardware store. They ought to do the trick. If not, pull out the round pin at the end of the roller away from the mechanism—but not more than 1/4 inch. If more adjustment is needed, your shade is too short. However, if your brackets are set outside the window frame, you can move them closer together. Never bend the brackets to adjust them. Bent brackets usually will rub against the roller edges and cause the lock-and-release mechanism to malfunction. ■



Yogurt.
Nov. 1977
9¢ a cup.
P-226

Have you been paying 39 cents or more for a cup of yogurt? Tsk. Tsk. **BETTER HOMES & GARDENS**

With the Salton Electric Yogurt Maker you can make delicious, 100% natural yogurt for a fraction of the price. (8.4¢ to be exact, but we rounded it off in your favor.)

Our figure includes the milk you use, the starter culture, even the electricity to the Salton Yogurt Maker. (If you'd like to check our arithmetic, just write to us and we'll gladly send you all our calculations down to the last B.T.U.)

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But the Salton Yogurt Maker does more than just make yogurt for less money—it makes better-tasting yogurt.

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Salton Yogurt Maker



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The self-ventilating Jenn-Air Grill-Range gives you lots more ways to cook, too. You can grill, griddle, spit-roast, shish-kebab, and deep-fry all on top of the range. For the Jenn-Air dealer nearest you, see the Yellow Pages, call toll free 800-428-1825, or write the Jenn-Air Corporation, 3035 Shadeland Avenue, Indianapolis, Indiana 46226. Also available in Canada.



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D7/96
357

AS SEEN IN McCALL'S

GOOD OCT. 1977
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Of course, money back if not delighted with Jon' E Bake.

ARE HOSPITALS REALLY NO PLACE FOR SICK PEOPLE?

Here are some interesting letters from readers
who agree—and disagree—with Dr. Arthur Kern.

Compiled by Rosemary Guss

In our May issue Arthur Kern, M.D., described his unhappy experiences as a patient in the same hospital where he is a staff member. At the end of the article, we asked readers to write and tell us about their own hospital experiences. The letters flooded in. Most of them indicated that kindness and verbal communication—which are as important in the process of healing as good medical treatment—are missing in too many hospitals. A few letters told of hospital negligence that had resulted in the death of a loved one. But messages also came from people who did not agree with Dr. Kern at all—people who had received excellent medical care and caring while hospitalized. Here, then, are excerpts from our mail—Ed.

I was scheduled for a detached-retina operation and after an early-morning shot was being wheeled into surgery when I groggily heard "Scholnick—Tonsils!" Barely holding my head up, I shouted "No, detached retina and for crying out loud mark my right cheek—it is my right eye!" Someone had placed another patient's chart on my tummy.

After surgery I lay prone for three weeks with both eyes bandaged and one afternoon someone came in with another shot. I asked, "What's that for?" Reply: "You're scheduled for surgery at 4:30 today." "What surgery?" I was informed that at 4:30 a Scholnick was to have a thumb tumor removed. No one had checked to see if I had a thumb tumor. Well, I exploded and finally found out

that my husband was coming in as an outpatient for this small operation.

Not wanting to upset me, he hadn't mentioned it. Patients, please beware!

Betty Scholnick
Newington, Conn.

Unlike the doctor-patient in your article, my experience was a very positive one. Everyone from the ambulance attendants to the emergency-room staff to the housekeepers staff was friendly and considerate. My food tray was placed where I could best manage it and there were always offers to assist me. My doctor came to my bedside daily not only to inquire how I was, but to carefully explain what was happening to me. The staff always asked what they could do to make me comfortable.

Mrs. Joann Hanenberg
Grandville, Mich.

I was brought to the emergency room after an auto accident in which I injured my back. Several days later I began to have unbearable gas pains in the middle of the night. The one resident on duty was too busy to see me for almost two hours. When he finally arrived, we had difficulty communicating because he spoke little English. His diagnosis was acute appendicitis and he ordered the nurses to prepare me for surgery. Finally, I convinced him to contact my regular physician at which time the diagnosis changed and the nurse was ordered to give me a ginger ale.

Suzanne Acuff Tomasio
Houston, Texas

My father died at age 53, in a hospital, at the hands of careless nurses, doctors and technicians. He was in for a three-day period to receive blood transfusions (he had cancer). During his last night there, the intravenous needle dislodged from his vein, forcing fluid into his skin. When my father told the nurse about it, she shrugged it off as a mistake. A day passed and he was diagnosed as having pneumonia. Then his condition became critical and doctors decided, no, it wasn't pneumonia, but a bad infection in his arm as the result of the malfunctioning IV. He died three days later.

Mrs. Debra Gorski
Elmwood Park, Ill.

I have been hospitalized for surgery twice within the last two and a half years in a West Allis hospital, outside of Milwaukee, Wis. I have nothing but praise for those angels of mercy. The minute I stepped into the hospital I felt relieved knowing I was in the hands of this hospital's competent staff. They did their job efficiently—but with compassion.

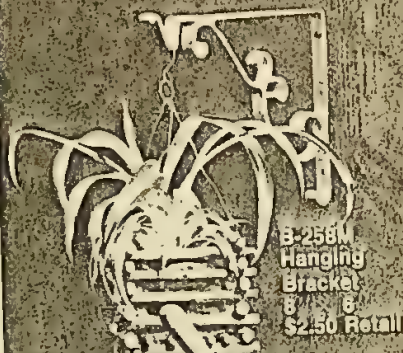
My first night after surgery the nurse was concerned because I hadn't called for a painkiller after a certain period of time. I didn't need one, but the fact that she cared was better than any medication she could have given me.

Mary Iwen
Milwaukee, Wis.

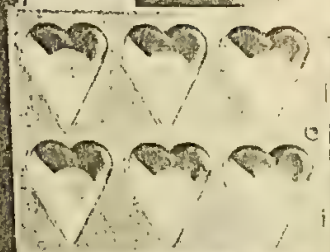
My daughter Angela was admitted to one of the top childrens' hospitals because of seizures. Every day for three days, doctors told my

continued on page 272

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G. & D. A. A. NEWS

Gift and Decorative Accessories Association
of America Inc., Jane Tiernan, Executive Secretary,
372 Park Avenue South, New York 10010

Salzburg Fair Trip on G&DAA Market Agenda

A proposed European market tour next winter will be among the subjects discussed by the board of managers of the Gift & Decorative Accessories Assn. of America at a meeting during the New York gift market this month. The meeting will be held on Monday, Aug. 15 at 6:30 p.m. in the St. Moritz Hotel on Central Park South. Cocktails and dinner will be served.

The proposed tour, running from Jan. 25 through Feb. 2, would take in the Salzburg Fair (Jan. 27-29).

The G&DAA board will also be welcoming one new retail member and three new wholesalers. The new retail member is David Grimes of Potpourri Inc., Greensboro, N.C., and the new wholesalers are R. A. Marshall of R. A. Marshall Imports, Kansas City, Mo.; John I. Smeyne of Stylecraft of Baltimore, and William P. Willey of Vincent Lippe.

Officers of the association include Edwin H. Stern of Stern's Gallery of Gifts, Atlanta, president; Mary Jo Sternberg of The Purple Lantern, Gulfport, Miss., vice-president; Paul Ungrodt Jr. of Crown House of Gifts, Ann Arbor, Mich., treasurer; and Robert Chiara of Gifts & Decorative Accessories, secretary.

Past chairpersons include Erma B. Reem of D. J. Phelps, Rochester, N.Y., and Lillian M. Haddox of Lil's, Knoxville, Tenn.

Current retail members of the board are Al G. Andrea of Andrea's, Kenosha, Wis.; George S. Crocker of The Gallion, Nags Head, N.C.; Joel Dichter of the Bob White Gift Shop, Philadelphia; George Drescher of The Quogue Emporium Ltd., Westhampton Beach, N.Y.; Howard Henschel of Norman's Gift Shops, Trenton, N.J.; Keith Mervis of Carole Stupell Ltd., New York; and Mabry Noxon of the Pink Pony Gift Shop, Boca Raton, Fla.

Stuart S. Joslyn of KayDee Handprints, Hope Valley, R.I.; Louis Klein of The Haeger Potteries, Dundee, Ill.; and Paul B. Roberts of Roberts Colonial

House, South Holland, Ill. round out the wholesale members.

The association is also sponsoring a seminar on credit, "How Credit Are You?," Aug. 16 at 8:15 a.m. in the Merchandiser's Club of the New York Merchandise Mart, 41 Madison. Speakers will include Robert Wells of Wm. Iselin & Co., factors; Keith Mervis of Carole Stupell, and William Willey of Vincent Lippe. Phyllis Sweed, editor of *Gifts & Decorative Accessories*, will moderate. A Continental breakfast will precede the discussion. Admission is free.

The third quarterly report by the association and claims expert Ray Bohm of Bohman Industrial Traffic Consultants has just been mailed to G&DAA members. The report, covering the period Apr. 1 through July 1, is devoted to "Resolving Disputed Loss and Claims through Arbitration."

Additional promotional activities of the association will also be discussed at the board of managers' meeting.



The Hohensalzburg Fortress in Salzburg. The picturesque city is the site of the Salzburg Fair.

BETTER HOMES & GARDENS
NOV., 1973 P. Z15

D7/~~88~~ 357



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BETTER HOMES
& GARDENS
NOV., 1973
P. Z15

Not only does it make natural yogurt, it also knows when to stop making it.

As our name implies, the Natural Yogurt Maker lets you make natural yogurt—free from any additives or preservatives.

It's fun and it's easy. And our deluxe model makes it even easier with a feature nobody else has: An automatic timer.

Just set it anywhere from 4 hours to 10 hours and, at the right time, it automatically shuts itself off.

For perfect yogurt every time.

Of course, with either our deluxe model or our standard model without the timer, you can make your own yogurt for less than 1/3 the cost of store-bought yogurt.

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You can add fresh fruits and vegetables, nuts, syrups, spices, jams, honey

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Both models available in Banana Yellow and Coconut White. From the makers of Electric Char-B-Que.

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The Natural Yogurt Maker is available at leading department stores everywhere. For additional information and the name of your nearest dealer write:
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D 7/357

AV 292

FOOD PROCESSING INDUSTRY NOVEMBER/DECEMBER 1970

VACUUM FORMED CONTAINERS

p. 118

NOV./DEC. 1970

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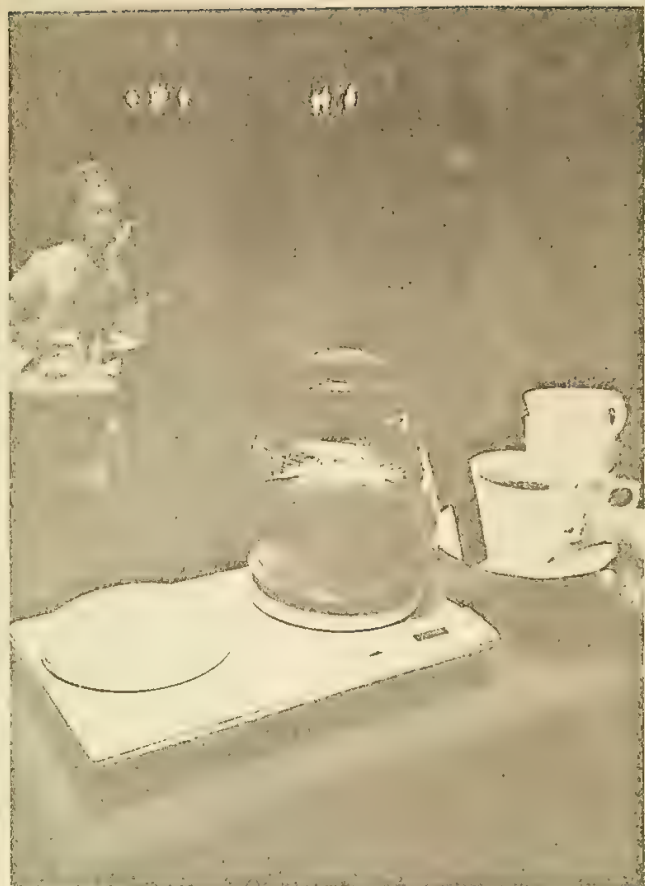
THE COMPANY WHICH OFFERS A COMPREHENSIVE PACKAGING SERVICE

D7/357

PYROCERAM TABLEWARE CAT.
CORNING-SERVING FOOD
P-19 BETTER CAT. REC'D. 11-2-70

CORNING HOT BEVERAGE CENTER

A coffee station that is compact, portable and easy to clean. Two warming plates hold coffee at the proper temperature for true coffee flavor. Each plate has its own thermostat to let you choose the best temperatures for your own vessels.



CORNING HOT SERVICE CENTER

The modern, attractive way to hold foods at the right serving temperatures. The polished glass, ceramic heating surface has two temperature zones for different foods. The CORNING Food Service Center is ideal for cafeterias, clubs, mess halls and dining rooms.

SPECIFICATIONS

DIMENSIONS:

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 Width 16 1/2" at
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 Length 24 1/16"
 Height 3"
 Weight 16 1/2 lbs

ELECTRICAL:

Unit draws 825 watts
 with both heating
 elements operating.
 Two units operate
 from standard 110
 volt A.C. outlet



CATALOG IN
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Approved by Underwriter Laboratories, Inc.
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79/4-50

D7- 357

SEP 1973

CANADA
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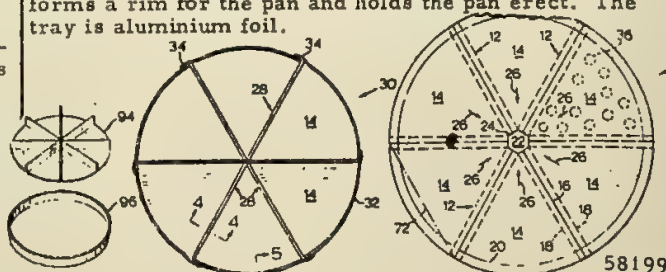
(11) (C) (CA) No. 933765

(45) ISSUED Sep. 18, 1973

(52) CLASS 65-38
C.R. CL.

(10) CANADIAN PATENT

(54) PARTITIONED TRAY FOR PIES, AND METHOD OF FORMING SAME

<p>58199U-D. CA-079253. .U40. Davidson B Y. .da. (18-09-73)...</p>	<p>D11.</p>	<p>/DAV.06-04-70. *CA--933765-S.</p>	<p>D1-A4.</p>	<p>1</p>	<p>1</p>
<p>PRE-CUT PIE TRAY - HAVING INDIVIDUAL COMPARTMENTS FOR PIE, WEDGES ESP. PIZZAS...</p> <p>NEW</p> <p>Tray for pre cut food pie has at least five partition walls (28) extending radially from the centre to the edge of the tray, and each partition wall has two sidewalls joined by a fold (16) at the top of the partition wall and joined to the opposed sidewall of the adjacent partition wall be a tray base section (14), the base sections together forming a planar bottom wall for the tray. The tray is formed from a blank (10) having a central aperture (22) with straight sides (24) equal in number to the number of partition walls and in length equal to twice the height of the partition walls so that, when the blank is folded (at 12, 16) to form the walls, the aperture is substantially closed up, and the tray segments are joined only by the fold (16) at the top of the partition wall.</p>			<p>USE</p> <p>Particularly holding pizza pies.</p> <p>ADVANTAGE</p> <p>Tray holds pie cut into segments so that the segments can easily be separated, either before or after cooking, together with the respective tray portion.</p> <p>PREFERRED EMBODIMENT</p> <p>There are 6 to 8 partition walls and they may be formed with an integral rim (32) or the tray can be inserted in a shallow flat bottomed pan (96) the rim of which forms a rim for the pan and holds the pan erect. The tray is aluminium foil.</p> 		

(21) APPLICATION No. 079, 253
(22) FILED Apr. 6, 1970

(30) PRIORITY DATE

No. OF CLAIMS 6

This invention relates to a partitioned tray for food products such as fruit pies, both baked and unbaked, cream pies, ice cream pies, pizza pies, meat pies and the like, and to a method of forming such a tray.

Food items such as pies of various kinds are commonly sold in trays, and the pie is often reheated or cooked in the tray. The pie is then cut into portions for serving. Pies would be more conveniently handled if they were pre-cut, so that upon heating the pie the portions would be ready for serving. However if a pie is cut before heating, there is a tendency for the contents of the pie to coagulate at the cuts, so that the portions have to be separated once again when the pie is served.

In one of its aspects, the invention provides a partitioned tray which separates the portions of a ready-cut pie. The tray includes generally upright partitions or walls which separate the portions of pie and retain the ingredients when the pie is cooking. Consequently when the pie is ready to serve, each portion is confined between adjacent walls and can be removed from the tray independently of adjacent portions of pie.

Preferably the partition walls are double thickness, and are arranged so that individual parts of the tray can be removed from the remainder of the tray, each individual part containing a single serving of pie.



This enables reheating of individual portions of precooked pies in a simple manner, without the need for heating the entire pie. It also enables removal and thawing of an individual portion of a frozen pie, without thawing the entire pie, simply by removing an individual part of the tray containing the frozen pie. The remainder of the pie is preserved without damage and without shortening of its storage life.

10 In another of its aspects, the invention provides a method of forming a partitioned tray. The method includes removing the central portion of the tray to form a central hole, and then forming the partition walls and at the same time forcing the partition walls radially inwardly so that the central hole is at least partly closed. Usually the inner edges of the partition walls will be forced inwardly to such an extent that they meet, thereby substantially closing the inner hole. Where the partition walls are double thickness, as is preferably the case, the inner edges of appropriate partition walls can be
20 crimped or glued to each other to form relatively watertight compartments (typically wedge shaped) for portions of the pie.

These and other aspects of the invention will become apparent from the following description, taken together with the accompanying drawings, wherein:

Fig. 1 is a top plan view of a blank for a tray of the invention;

Fig. 2 is a top plan view of a tray made from

the Fig. 1 blank;

Fig. 3 is a bottom plan view of a portion of a tray formed from the Fig. 1. blank;

Fig. 4 is a sectional view on lines 4 - 4 of Fig. 2;

Fig. 5 is a sectional view on lines 5 - 5 of Fig. 2;

Fig. 6 is a perspective view of a portion of the tray of Fig. 2;

10 Fig. 7 is a sectional view of a portion of a tray similar to the Fig. 2 tray showing a cover in place thereon;

Fig. 8 is a sectional view through a partition wall of a tray according to the invention;

Fig. 9 is a top plan view of a modified blank for a tray of the invention;

Fig. 10 is a perspective view of a portion of a tray sector formed from the Fig. 9 blank;

Fig. 11 is a bottom plan view of another tray according to the invention;

20 Fig. 12 is a top plan view of a portion of another modified blank for a tray of the invention;

Fig. 13 is a top plan view of a tray made from the Fig. 12 blank;

Fig. 14 is an exploded perspective view of another embodiment of a tray according to the invention; and

Fig. 15 is a diagrammatic representation of an apparatus used in the process of cutting and placing a pie in the tray of the invention.

Reference is first made to Fig. 1, which shows a blank 10 for use in forming a tray according to the invention. The blank 10 is made of thin sheet material, e.g. aluminum foil or cardboard of a type which may be baked (called baking board), and is circular in outline. The blank 10 has six sets of generally diammetrical score lines indicated at 12 dividing the blank into six sectors 14. Each set of score lines 12 consists of a central score line 16 in the upper surface of the blank, and two side score lines 18 in the lower surface of the blank. A circumferential score line 20 is provided in the upper surface of the blank near its rim, to facilitate forming the rim of the finished tray.

The blank 10 also includes a central octagonal hole 22 having sides 24. It will be noted that each of the central score lines 16 radiates from the centre of one of the sides 24 at right angles thereto, and the side score lines 18 radiate from the ends of the sides 24 at right angles thereto. The purpose of the hole 22 is to permit inward movement of the sectors 14 when the blank is formed into a tray, as will now be explained.

The blank 10 is formed into a tray by forcing each sector inwardly as indicated by arrows 26, and drawing the portions of the blank at the central score lines upwardly. As the sectors 14 move inwardly double partition walls 28 (Figs 2 and 4) are formed, and the central hole 22 substantially disappears as the walls 28 move inwardly until they meet. The portions of the blank between the

walls 28 are of course held down during this process.

The completed tray is shown at 30 in Fig.

2. After the walls 28 are formed,,the edge is bent up to form a rim 32. The rim 32 may contain overlapping portions 34 where the ends of the walls 28 are bent over circumferentially to form part of the rim, and may be held by crimping, tabs, or heat resistant glue as desired. The rim 32 will normally hold the double walls 28 in their formed condition, and the presence of a relatively heavy pie in the tray will also help to hold it in formed condition.

It will be realized that the various score lines and cuts in the blank 100 can all be made during a single integrated forming operation, and in fact the score lines can be eliminated if appropriate forming machinery is used which can bend the cardboard or foil in the desired locations without score lines.

The pie to be placed in the tray 30 can be any kind, e.g. a pizza pie, a fruit pie, a cream pie, an ice cream pie, a meat pie, or the like. If the pie is of stiff consistency, not likely to run, such as a pizza pie, then it does not matter if the walls 28 do not meet tightly at the centre and that the tray sectors are not watertight. In fact, when the tray 30 is to be used for pizza, the bottom of the tray will normally include holes 36 as shown in dotted lines in Fig. 1, to expedite heating of the pizza.

If the pie in question is of relatively liquid consistency, then the sectors of the tray should be relatively watertight. This can be accomplished by ensuring that the walls 28 are pushed tightly together at the centre of the tray, and by crimping the side walls of each sector together. This is shown in the bottom view of Fig. 3, which shows the side walls 38 of each individual sector 14 as crimped together at 40. Alternatively, tabs or heat resistant glue can be used, in the case where the tray material is baking board.

10

The height of the partition walls 28 is normally made such that these walls completely separate adjacent segments of pie. In other words, the height of the walls 28 is normally equal to or greater than the maximum depth of a pie to be placed in the tray. This ensures that the pie segments are effectively separated during heating and cooling, and it also helps to prevent the sides of the pie segments from drying out, particularly when the side walls 38 are substantially vertical. This situation is shown in Figs. 4 and 5, where the depth of a pie 42 located in the tray 30 is shown as slightly less than the height of the walls 28.

20

However, for some relatively stiff consistency pies, such as pizza pies, it is found that the height of the walls 28 can be very slightly less than the maximum depth of the pie. Provided that the walls 28 are nearly the same height as the pie, the cheese toppings on adjacent pizza segments will coagulate together only at isolated

scattered locations when the pizza is heated in the tray, and the individual pizza segments can still easily be removed.

10 The tray shown in Figs. 1 to 5 has a number of advantages. Firstly, a consumer need not cut and separate individual servings, since the portions are already separated in the tray. This is particularly useful for pizza pies bought in supermarkets, because when such pies are heated, their cheese topping melts and the pies become very difficult to cut and separate without producing long tendrils of cheese. The precut feature is also useful for pies of liquid consistency (e.g. many fruit pies when heated) where the entire filling tends to collapse into the space left by the first segment removed from the pie.

20 Secondly, the individual tray sectors can be removed from the remainder of the tray, because of the double partition walls 28. Preferably the side walls 38 of each sector 14 are spaced apart, as best shown in Fig. 4, with a relatively flat top wall 44 joining the side walls 38. This construction enables a consumer to separate individual tray sectors by introducing scissors or a knife into the space 46 between the sidewalls 38. If desired, the top wall 44 can be perforated, as shown at 48 in Fig. 6, to facilitate separation of the tray sectors. The perforations can extend onto the rim if desired, depending on the type of folding used for the rim. Normally the trays will be made of thin sheet aluminum foil or baking board, of a thickness sufficient so that the trays can support pies without damage in

ordinary handling, but thin enough so that the material can be readily cut with scissors or a knife.

Since the individual tray sectors can be removed, a user can remove one pie section in its tray sector and can heat the removed section still in its tray sector without heating the remainder of the pie. The user thus avoids destroying the freshness of the entire pie when he wishes to consume only one section. Similarly, if the pie is a frozen pie, the user can remove one pie section in its tray sector and thaw (and heat, if desired) the removed section in its tray sector without thawing the remainder of the pie. The user can also carry the removed pie section, in its tray sector, in a lunch pail or picnic basket.

If desired, the top of the tray can be closed by a top 50 (Fig. 7) which will typically be molded from clear plastic in cases where the top is to be removed before the pie is to be heated. The top 50 includes a number of wedge shaped top sectors 52, and side walls 54 bordering each top sector 52. The side walls 54 extend downwardly alongside the side walls 38 of the tray partition walls, and are joined by connecting walls 56 which overlie the top walls 44 of the tray. The rim of the cover 50, not shown, is molded to fit in the same way outside the rim of the tray and can if desired be hooked slightly inwardly to hook under the tray rim to hold the cover in place. By this arrangement the cover 50 covers each individual pie section in the tray. If desired,

the connecting walls 56 of the cover can be perforated, as shown at 58, so that the cover sectors can be removed with the tray sectors for transportation in a lunch pail, picnic basket, or the like.

Although the side walls 38 of the tray partition walls have been shown as spaced apart, they can if desired be crushed tightly together, as shown in Fig. 8. It is more difficult with this arrangement to separate individual tray sectors, but if the top wall 44 is perforated, the tray sectors can still be separated from each other where desired.

Referring back to Fig. 1, it will be noted that the length of each side 24 of the hole 22 is made equal approximately to twice the desired height of the side walls 38. The sides 24 are each almost exactly twice the height of the side walls 38 when the side walls 38 are crushed tightly together as shown in Fig. 8. When the side walls 38 are spaced apart, then each side wall is slightly less than half the dimension of the sides 24 when the score lines 18 radiate from the ends of the sides 22 as shown in Fig. 1.

When the side walls 38 are spaced apart, and when the score lines 18 radiate from the ends of the sides 24, some distortion of the tray material is needed if the inner ends of the side walls are to meet tightly at the centre of the tray to seal the hole 22. This is because the tray sectors have not moved radially inwardly quite enough to close the hole 22 by the time the side walls 38 are fully formed. This distortion can be reduced by

having the score lines 18 radiate from positions just outside the ends of the sides 24, as shown in Fig. 9, where primed reference numerals indicate parts corresponding to those of Fig. 1.

10 In the Fig. 9 blank, the central score lines 16' still radiate from the centres of the sides 24', but the side score lines 18' radiate from points 58 located a short distance radially outwardly of the sides 24' along diagonals joining the vertices of the octagonal hole 22'. The spacing d1 between each score line 18' and the end of its associated side 24' is approximately half the desired spacing between the bottoms of the side walls 38. The increased distance d2 between associated score lines 18' ensures that when the side walls 38 are formed, their inner ends will move inwardly sufficiently to press tightly against each other.

20 In practice the spacing d1 between each side score line 18' and the end of its associated side 24, when used, can be very slight, since the spacing between the tops of the side walls 38 will normally diminish at the centre of the tray, where the side walls meet, and also because of the thickness of the materials used.

When the side walls 38 of the tray partition walls are spaced apart, the resultant trays have potential for nesting within each other, particularly when the wall of the rim 32 slopes outwardly. The spaces between adjacent side walls 38 form channels 60 (Fig. 3) within which the tops of the partition walls of another tray

may fit when the trays are stacked.

However, at the bottom centre of the tray, the crimped together portions 40 of the side walls 38 may interfere with nesting. This problem can be dealt with by crushing or folding the bottoms of the crimped portions 40 upwardly, to leave a clearance in the channels 60 at the location where the channels meet. The partition walls of a tray with which the tray in question is to be stacked will then fit within the channels 60.

10 Alternatively, as shown in Fig. 9, cuts 62 can be made in the blank 10' between the vertices of the hole 22' and the adjacent points 58. Further cuts 64 are then made from the points 58, each cut 64 slanting outwardly approximately to an imaginary line (shown at 66 in Fig. 9) extending perpendicular to the side 24' at the end of such side. The cuts 62, 64 define a pair of flaps 68 which can be folded over each other (as shown in Fig. 10) when the tray is formed, the bottom wall of the tray between the side walls being bent up as shown at 70
20 to complete the vertex of the sector. This arrangement clears the bottom of the channels 60 at the location where the channels meet, to enable nesting of trays. The edges of the side walls 38' above the flaps 68 can be crimped together, as shown at 40' to help seal each sector of the tray.

Although the blank 10 and the resulting tray have been shown as circular, other shapes can be used if desired. For example, the blank 10 can be octagonal, as indicated by chain dotted lines 72 in Fig. 1. In

that case, the resulting tray will normally also be octagonal.

The tray 10 can have any appropriate number of partition walls. For example, many pies are cut in eight pieces, and in that case the tray will have eight partition walls and can have a hexagonal exterior shape. The central hole 22 will then also be hexagonal, with score lines radiating at right angles from each side of the central hole as shown in Figs. 1 and 9. (If the tray has five or more sides, it may be considered for practical purposes to be substantially circular.) The
 10 tray can also be rectangular or square and can be divided by orthogonal upright walls into rectangular or square portions. For example, Fig. 11 is a bottom plan view of a square tray 74 formed from a square blank having a square central hole. The tray 74 has four partition walls 76, each partition wall having side walls 78 spaced apart to form channels 80, so that the trays can nest in each other. At their inner ends, the tops of the partition walls meet at a point 82 to close the central hole, and the bottoms are cut and folded as explained in connection with Figs. 9
 20 and 10, to seal the sectors 84 and to remove any central obstruction in the channels 80 which would interfere with nesting. At the outer edge of the tray, where the partition wall is folded over at a rim 86, the material in the rim is crushed upwardly (in the case of foil) or suitably cut and folded (in the case of baking board) to maintain a V-configuration in the bottom of the channels 80, for nesting.

Although it has been assumed that the central hole 22 in the blank will have as many sides as there are

partition walls, the central hole can if desired be circular, as shown at 88 in Fig. 12. In the case of a circular hole, considerably more material distortion is needed if the inner ends of the partition walls are to meet tightly when the tray is formed. However, in the case of stiff pies such as pizzas, the inner ends of the partition walls need not meet tightly at the centre; instead, a small gap can be left in the centre. Fig. 13 shows a tray 90 having such a central gap, indicated at 92. The gap 92 results from the use of the circular hole shown in Fig. 12 with four partition walls 93, and will be less pronounced when six or eight partition walls are present.

10

20

As shown in Fig. 14, a tray 94 can be formed as previously described but having no rim and can then be placed inside a conventional pan 96 of a type having no upright partition walls. In this case the tray 94 is effectively a liner for a conventional tray, to separate the portions of pie during heating and cooling. The tray 94 can be glued to the pan 96 or it can be held to the pan by the weight of the pie. If the rim of the pan 96 is outwardly bulged at its bottom, this will also help to retain the insert. Alternatively, the partition walls can (in the case of baking board) simply be single wall strips glued to the bottom of a pan. However, this arrangement lacks the double wall feature enabling removal of tray sections, and in addition it would be relatively expensive to manufacture.

Pies are placed in trays of the invention in any desired manner. If the pie has a stiff bottom crust

and a filling which can be delivered through a spout (e.g. a cream pie, ice cream pie, and many meat pies), the crust can be cut and placed in the tray, and then the filling can be injected as the tray rotates on a work station. For pizza pies the pie is simply cut and the sections placed in the tray. Other pies, such as fruit pies, may be baked, frozen, and then cut and the sections placed in the tray.

10 Reference is next made to Fig. 15, which illustrates diagrammatically a typical method of cutting a pie and placing it in a tray. As shown, a pie 130 is moved towards a cutting station 132, and towards a filling station 134. The pie 130 is frozen unless it is of the type (e.g. a pizza pie) which can be cut and handled without freezing.

20 The pie 130 is first positioned on a platen 133 in a table 136 and a locating ring 138 is brought down about the pie. The ring 138 is connected for vertical and longitudinal motion relative to the table to transport cut pies from the cutting station to the filling station. Once the pie is in place in the ring, a form cutter 140 having four equally spaced diametrical blades is driven by an actuator 142 to engage and cut the pie sectorially into eight portions. Platen 133 has radial recesses 143 to receive the cutter 140 thereby ensuring the pie is cut right through. Cutter 140 may be shaped as required, and if preferred the cutting force required can be reduced by using a single diametrical blade to produce one cut and then indexing the cutter through 45° before making a second

cut. The cutter is then indexed once more through 45° and a final cut made. An indexing cutter gives some flexibility because if the angle is changed and the number of cuts adjusted accordingly the cutting station can cut pies into any required number of sectorial portions without changing the cutter 40. The cutter may be heated if necessary.

Next, the ring 138 transports the pie longitudinally along the table 136 to a trap door assembly 144 which forms a part of the filling station 134. The
10 assembly 144 has a pair of doors 146, 148 attached to respective vertical shafts 150, 152 for horizontal movement about the longitudinal axis of the corresponding shaft 150, 152. The doors 146, 148 lie just above the plane of a support surface 154 for sliding on the surface 154 and the upper faces of the doors 146, 148 lie in the plane of the table 136 to permit the ring 138 to slide the pie off the table 136 and onto the doors 146, 148. The reciprocal longitudinal movement of the ring 138 along
20 table 136 is limited to position the pie on the doors 146, 148 ready to be dropped into a tray which is fed on a conveyor belt 158 under the doors 146, 148. The tray 110 is positioned on the belt by orthogonal ridges 160 which intersect for locating the tray by engaging in the channels under the partition walls of the tray.

The shafts 150, 152 are mounted for rotation and coupled one to another by respective spur gears 164, 166. Shaft 150 which is longer than shaft 152, is coupled by a dog clutch 168 to a motor 170 for closing the

doors. As the motor 170 closes the doors, energy is stored in door-opening springs 172, 174 which are attached to respective doors 146, 148 and to support surface 154.

When a pie is in position on the doors and the tray 110 is positioned just below the pie, the belt 158 is stopped. Next a solenoid 176 is energized to rotate a moment arm 178 about a pivot 180. The outer end of the arm 178 is coupled to a movable part 182 which is
 10 coupled by splines to the motor shaft. When the solenoid 176 is energized, the part 182 of the dog clutch 168 disengages from a fixed part 183 which is attached to the shaft 150 and the springs 172, 174 rotate the doors rapidly. The pie then falls into place in the tray 110. The belt is then restarted, the solenoid 176 is de-energized, and the motor 170 is activated to turn the motor shaft until the dog clutch again engages and turns the shafts 150, 152 to close the doors. The locating ring 138 then returns to the cutting station 132 to engage the next
 20 pie.

If preferred the tray 110 can be vibrated on the belt 158 to aid in positioning the pieces of the pie in the tray.

Although the trays illustrated have been shown as formed from blanks having a central aperture, partitioned trays could be formed in other ways, e.g. by drawing the excess material at the centre upwardly as the side walls are formed and moved inwardly, and then cutting

off the excess material. However, this would be considerably more expensive than removing the central part of the blank before forming the tray, and would produce a tray of less attractive appearance from which it would be more difficult to detach individual sectors. Therefore, the use of a blank with its central portion removed is much preferred in forming trays according to the invention.

Although the trays illustrated have been described as suitable for pies, it will be appreciated that they could be used for other kinds of food products, as desired.

10

THE EMBODIMENTS OF THE INVENTION IN WHICH AN EXCLUSIVE
PROPERTY OR PRIVILEGE IS CLAIMED ARE DEFINED AS FOLLOWS:

1. A substantially circular tray for precut food pies, said tray having at least five partition walls, each partition wall having a linear end edge at the centre of said tray and each partition wall radiating in a straight line from its said end edge to the edge of said tray, each partition wall having an upper edge and first and second sidewalls joined at said upper edge; said first and second side walls also each having a lower edge, a plurality of flat base portions, each base portion extending between and being connected to the lower edge of opposed side walls of adjacent partition walls, said base portions together forming a planar bottom wall for said tray; said tray being formed from a blank having a central aperture therein, said aperture having a plurality of substantially straight sides of equal lengths, one side for each said partition wall, said aperture thereby having at least five said sides, the length of each side being approximately twice the height of a said partition wall; the top edge of each partition wall being defined by a fold in said blank along a radius extending from the centre of the side of said central aperture associated with such partition wall substantially to the edge of said blank, and the bottom edges of such partition wall being defined by two further folds in said blank along lines parallel to said radius and extending approximately from the respective ends of such associated side of said central aperture substantially to the edge of said blank; and means retaining

said tray in an erected condition in which said first and second sidewalls of each partition wall contact each other, are parallel to each other and are oriented at right angles to the plane of said bottom wall, said end edges of said partition walls thereby being oriented at right angles to the plane of said bottom wall, said partition walls all being in substantially abutting relation at said end edges and being connected to each other only through said base portions and being unconnected to each other at the centre of said tray, said base portions being connected to each other only through said first and second sidewalls of said partition walls and being unconnected with each other at the centre of said tray.

2. Apparatus according to claim 1 and including a pizza pie filling said tray, said pie having a plurality of sectors divided from each other by said partition walls.

3. Apparatus according to claim 1 wherein the number of said partition walls is between six and eight inclusive, said central aperture thus having between six and eight sides.

4. Apparatus according to claim 1, 2 or 3 wherein said tray has a substantially flat rimless outer edge, said apparatus further including a shallow circular pan having a flat bottom and a low circumferential raised rim, the internal diameter of said pan being substantially equal to the external diameter of said tray, said tray being fitted within said pan and forming a divider therein, said

pan thereby constituting at least a portion of said means retaining said tray in erected condition.

5. Apparatus according to claim 1, 2 or 3 wherein said tray is of aluminum.

6. Apparatus according to claim 1, 2 or 3 wherein said tray is of baking board.



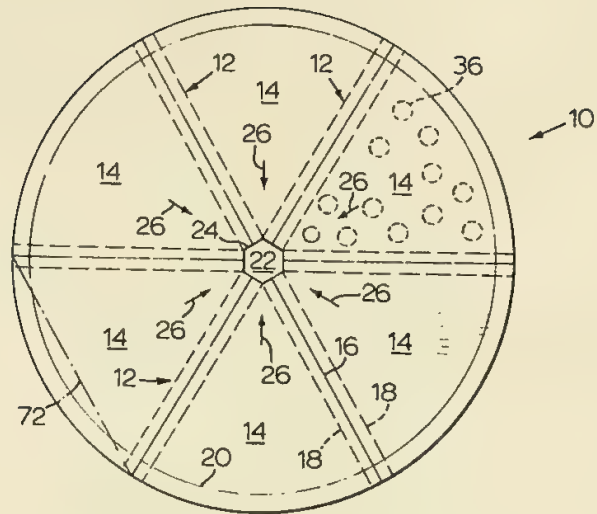


FIG. 1

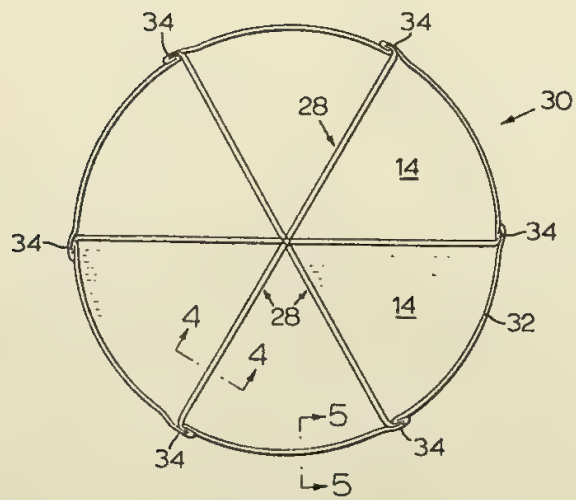


FIG. 2

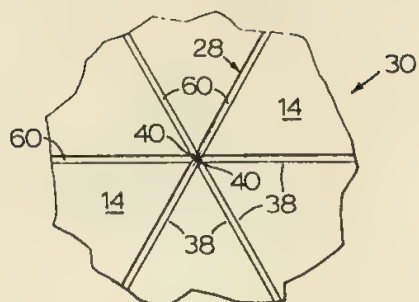


FIG. 3

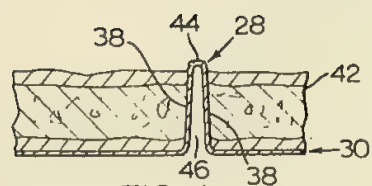


FIG. 4

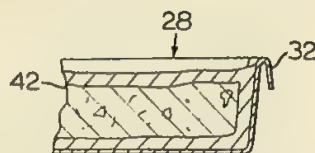


FIG. 5

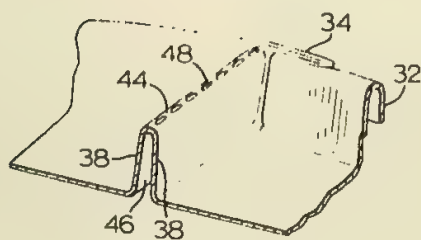


FIG. 6

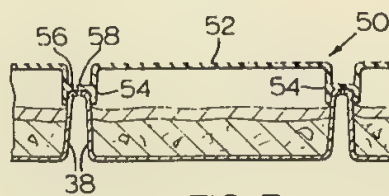


FIG. 7

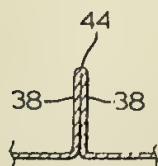


FIG. 8

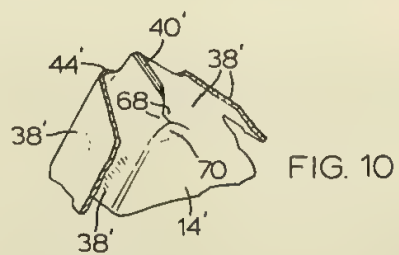


FIG. 10

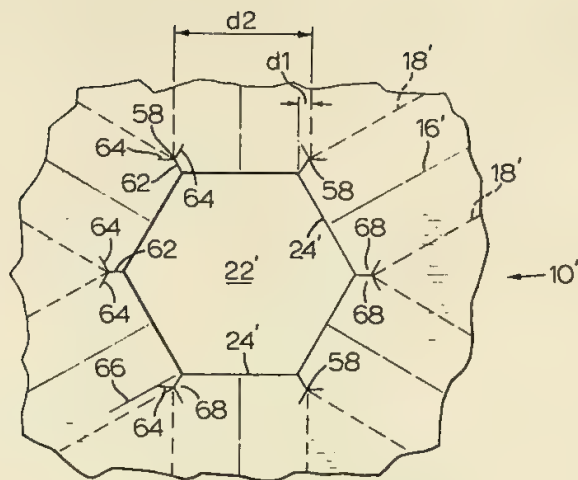


FIG. 9

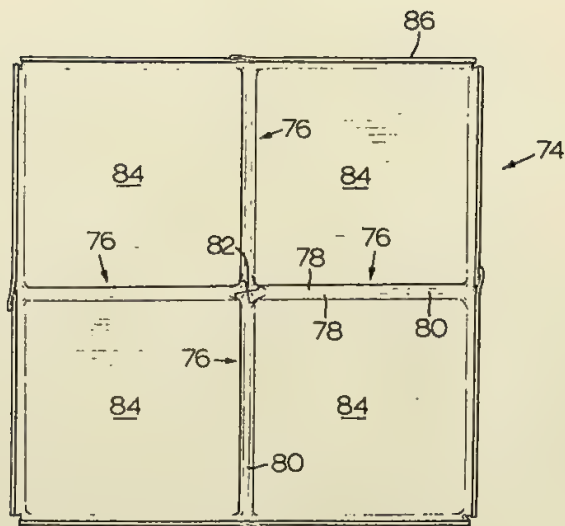


FIG. 11

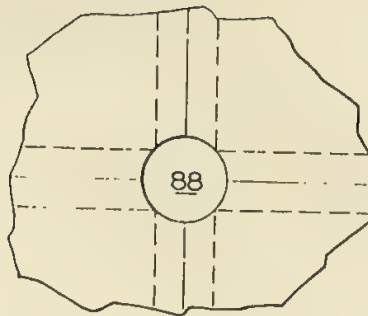


FIG. 12

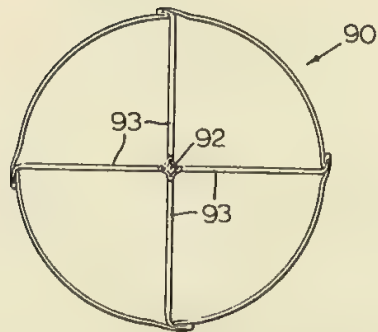


FIG. 13

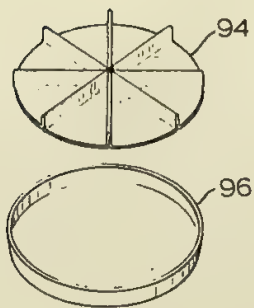


FIG. 14

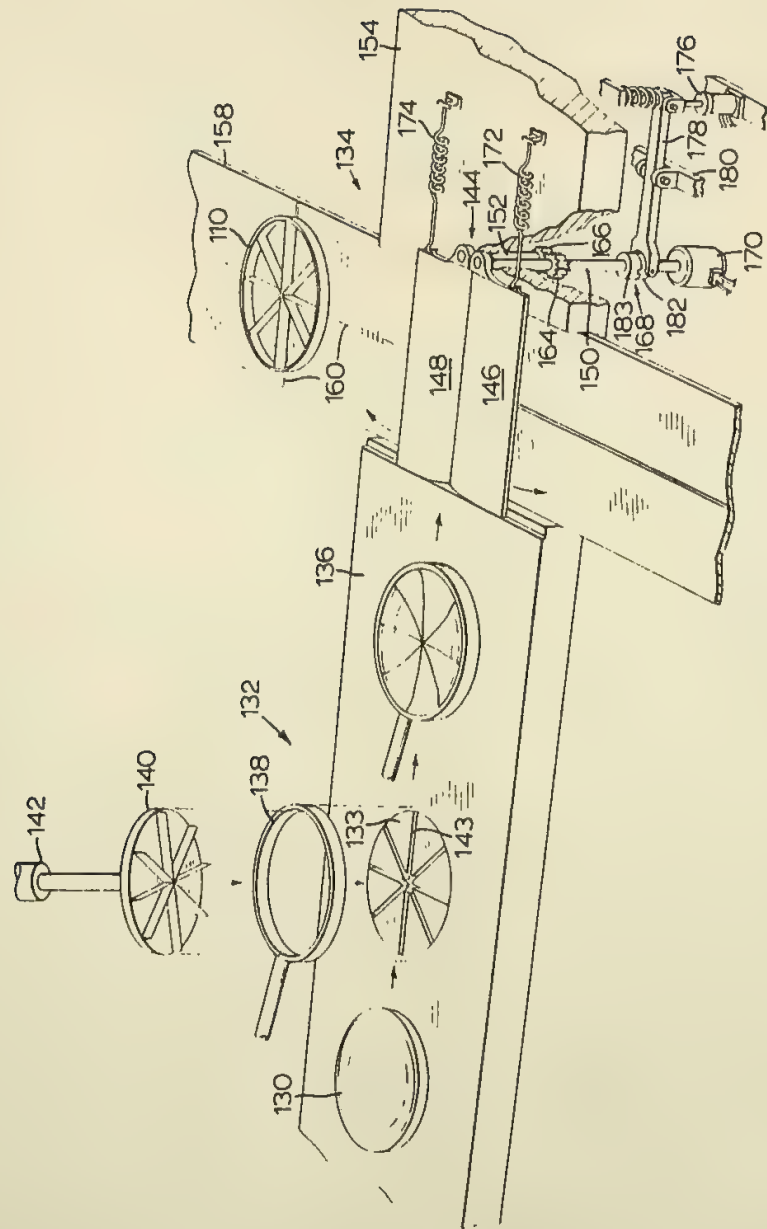


FIG. 15

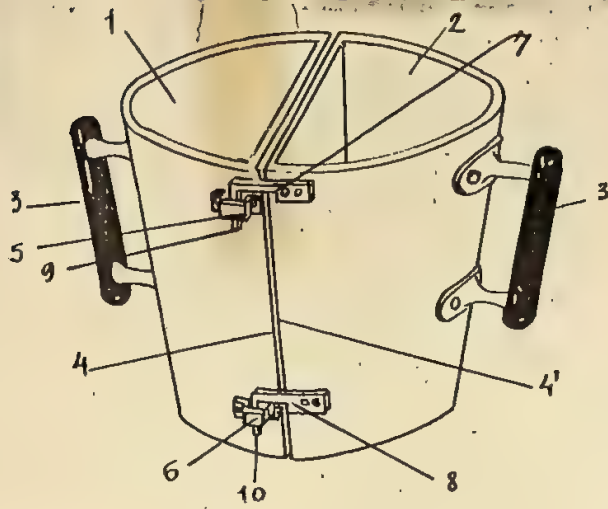


fig. 1

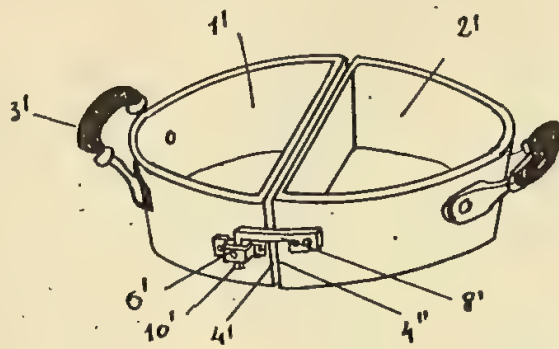


fig. 2

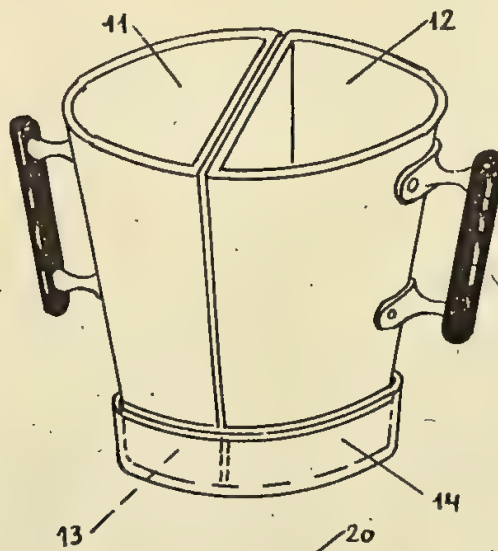


fig. 3

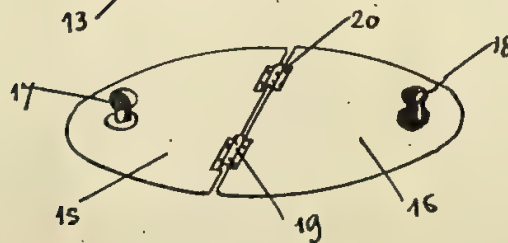


fig. 4

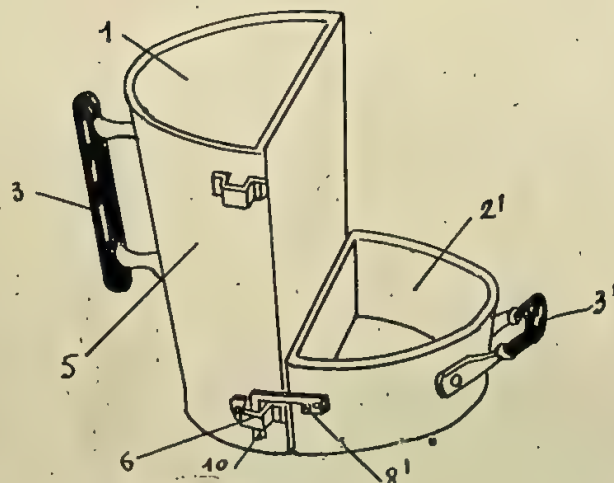


fig. 5

LIFT
FOR
FIG. 1



220/2B.4

From

D7/357

ITALY

REPUBBLICA ITALIANA

Ministero
dell'Industria e del CommercioUFFICIO CENTRALE DEI BREVETTI
per Invenzioni, Modelli e MarchiBREVETTO PER INVENZIONE
INDUSTRIALE 468384

- classe

XVIII

EXAMINER
COPY

DIV. 40

Maria Teresa Tarchetti a San Salvatore Monferrato (Alessandria)

Ddp: 16 settembre 1950; Dcs: 2 gennaio 1952

Recipienti ad elementi separabili e variamente componibili particolarmente
atti ad essere impiegati per piastre scaldanti di fornelli elettrici

La presente invenzione si riferisce ai recipienti che sono particolarmente impiegati per la cottura di cibi su elementi a piastra facenti parte di una cucina o fornello elettrico, ed

essa ha per oggetto un tipo di recipiente ad elementi separabili e variamente componibili che consente un miglior sfruttamento delle calorie sviluppate dalla piastra in questione con conseguente risparmio, a parità di prestazione, nel consumo dell'energia calorifica impiegata.

È noto che non sempre le piastre scaldanti delle cucine elettriche sono razionalmente sfruttate, al fine della loro erogazione termica, dai recipienti che vengono posti sulle stesse in quanto, per ragioni pratiche, non è possibile impiegare per una piastra di determinate dimensioni i recipienti appositamente costruiti per la stessa.

Infatti, se si deve effettuare sulle piastre in questione la cottura di cibi in piccola quantità, contenuti in recipienti relativamente piccoli, questi vengono ad occupare soltanto la zona centrale della piastra suddetta lasciando a libero contatto con l'atmosfera una notevole zona anulare della stessa col che si ottiene soltanto un inutile disperdimento di calore, a detrimento del consumo di energia elettrica, senza ottenere alcun effetto scaldante sul recipiente in funzione.

I recipienti in base all'invenzione hanno per scopo principale di ovviare a questi inconvenienti in quanto essi formati da elementi singoli scomponibili formati ciascuno dei recipienti a sé stanti, elementi singoli che possono essere variamente riuniti tra loro con qualsiasi

mezzo sostanzialmente idoneo, in modo da costituire un recipiente unico avente una base sostanzialmente delle dimensioni della piastra scaldante.

L'invenzione sarà meglio compresa dalla seguente descrizione di alcune realizzazioni pratiche, date a titolo di esempio non limitativo, di recipienti in base all'invenzione, descrizione fatta in riferimento al disegno allegato, in cui:

la fig. 1 rappresenta in prospettiva un recipiente costituito da due elementi separabili;

la fig. 2 rappresenta sempre in prospettiva, una seconda forma realizzativa, e relativa ad un recipiente dello stesso tipo di quello della fig. 1 ma avente una minore altezza;

la fig. 3 rappresenta una forma diversa di unione degli elementi scomponibili costituenti il recipiente di cui alla fig. 1;

la fig. 4 rappresenta un coperchio per i recipienti delle fig. 1, 2 e 3, e

la fig. 5 rappresenta l'unione di due elementi singoli ciascuno dei quali è del tipo rappresentato rispettivamente nelle fig. 1 e 2.

Riferendoci ora alla fig. 1, con 1 e 2 sono indicati due elementi di recipienti a sezione semicircolare dotati di manici 3. Ciascuno degli elementi in questione può costituire di per sé stesso un recipiente normale.

L'elemento 1 è fornito, in prossimità dei suoi spigoli 4 e 4' di cerniere ad occhio 5 e 6 mentre l'altro elemento 2 porta fissate, ad altezze corrispondenti a quelle di posizionamento delle cerniere 5 e 6, delle sbarette 7 e 8 le cui estremità risvoltate 9 e 10 costituiscono dei pioli atti ad impegnarsi entro le cerniere.

suddette.

È chiaro pertanto che, effettuata l'unione dei due elementi in questione mediante l'impegno dei pioli 9 e 10 entro le cerniere 5 e 6 si otterrà un recipiente unico a due scomparti la cui base verrà ad avere le stesse dimensioni della piastra scaldante su cui dovrà poggiare al momento dell'uso. Da quanto detto sopra e dall'esame del disegno si comprenderà facilmente come col recipiente in questione sia possibile effettuare la contemporanea cottura di due cibi diversi con un'unica piastra scaldante e con un rendimento massimo della stessa. Infatti il coefficiente di trasmissione del calore risulta, in queste condizioni, esattamente eguale in tutti i punti della piastra essendo gli stessi a contatto di elementi metallici corrispondenti. Non succederà pertanto come avviene nel caso normale, che la parte centrale della piastra sia a contatto dell'elemento da scaldare mentre la sua zona anulare resta a contatto con l'aria libera.

È evidente poi come, mediante il recipiente in base all'invenzione, si otterrà anche un notevolissimo risparmio di energia elettrica.

La forma di unione degli elementi separabili è tale che il loro scollegamento può anche essere facilmente effettuato quando gli stessi sono entrambi sulla piastra di riscaldamento, cosa questa indispensabile per poter fare a tutte le esigenze di cucina.

Nella fig. 2 è rappresentata la stessa realizzazione di cui alla fig. 1 ma per elementi di bassa altezza in modo da costituire una pannello.

Data la piccola altezza dei recipienti in questione è naturalmente sufficiente, per il loro collegamento, una sola coppia di elementi di unione.

In tale figura, parti eguali a quelle della fig. 1 sono state indicate con gli stessi numeri ma dotati di apici.

Nella fig. 3 è rappresentato lo stesso concetto inventivo delle figg. 1 e 2 ma l'unione tra gli elementi separabili è effettuato in modo diverso.

Infatti secondo questa seconda forma realizzativa i due elementi singoli a sezione semicircolare 11 e 12 sono provvisti, nella loro zona terminale inferiore, di una parte cilindrica 13 atta a costituire un bordino interno in modo che i due elementi in questione possono venire infilati su un unico anello di collegamento 14 che li mantiene uniti nel caso dell'utilizzazione ad elementi accoppiati. Anche in questo caso lo scollegamento di una delle due parti rispetto all'altra avviene nel più semplice e facile dei modi.

Nella fig. 4 è poi rappresentato un coperchio per questi particolari recipienti, coperchio co-

stituito da due piastre piane 15 e 16 munite di pomelli di comando 17 e 18, piastre piane che sono unite fra loro da cerniere fisse 19 e 20.

L'applicazione e l'impiego di un coperchio di questo tipo risulta così evidente da non abbisognare di ulteriore descrizione.

Nella fig. 5 è rappresentata una interessante realizzazione ottenibile coi recipienti in base all'invenzione. Infatti ove occorra cuocere contemporaneamente su una stessa piastra cibi che richiedano due forme di recipiente diverse è possibile ottenere questo essendo sufficiente allo scopo comporre un elemento del tipo rappresentato nella fig. 1 con un elemento del tipo rappresentato nella fig. 2.

Infatti gli elementi di unione corrispondenti sono disposti, e per recipienti di una stessa famiglia, allo stesso livello.

Gli elementi del recipiente in questione saranno fatti di materiale idoneo comunque ottenuti e la loro forma costitutiva potrà variare a seconda delle esigenze di lavorazione e di impiego.

Per quanto siano state descritte alcune forme realizzative preferite e costituite dall'accoppiamento di due elementi base, è naturale che senza uscire dal concetto inventivo potranno essere realizzate svariate altre forme sia di unione di elementi singoli che di mezzi per il loro collegamento. Così per esempio il recipiente in questione potrà anche evidentemente essere costituito dall'unione di tre, quattro o più elementi a sezione all'incirca triangolare.

RIVENDICAZIONI

1. Recipienti ad elementi separabili e variamente componibili particolarmente atti ad essere impiegati per piastre scaldanti di fornelli elettrici, caratterizzati dal fatto che essi sono costituiti dall'unione di elementi singoli scomponibili formanti ciascuno dei recipienti a sé stanti, elementi singoli che possono essere variamente uniti tra loro con qualsiasi mezzo idoneo in modo da costituire un recipiente unico avente una base sostanzialmente delle dimensioni della piastra scaldante.

2. Recipienti secondo la rivendicazione precedente, caratterizzati dal fatto che l'unione dei singoli elementi di recipiente è ottenuta da elementi di impiego a maschio cooperanti con elementi di impegno a femmina rigidamente collegati agli spigoli dei singoli recipienti in questione e collocati in numero e posizionamento idoneo per l'impiego.

3. Recipienti secondo la rivendicazione 1, caratterizzato dal fatto che l'unione dei singoli elementi di recipiente è ottenuta conformando la zona inferiore degli stessi con un

bordino rientrante sul quale si impegna un anello separabile formante elemento di collegamento.

4. Recipienti secondo le rivendicazioni 1 e 2 o 1 e 3, caratterizzati dal fatto che i singoli elementi che compongono il recipiente sono in numero di due ciascuno dei quali ha una sezione semicircolare.

5. Recipienti secondo le rivendicazioni 1 e 2

o 1 e 3, caratterizzati dal fatto che i singoli elementi che compongono il recipiente sono in numero di tre o superiore a tre con sezione sostanzialmente triangolare.

6. Recipienti secondo le rivendicazioni precedenti caratterizzati dal fatto che essi sono dotati di un coperchio unico costituito da due elementi piani dotati di pomello di comando e riuniti tra loro da cerniere idonee.

Allegato 1 foglio di disegni

Stampato nel dicembre 1952

PREZZO L. 100

(9200978) Roma, 1952 - Istituto Poligrafico dello Stato P. V.

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405,228 COMPLETE
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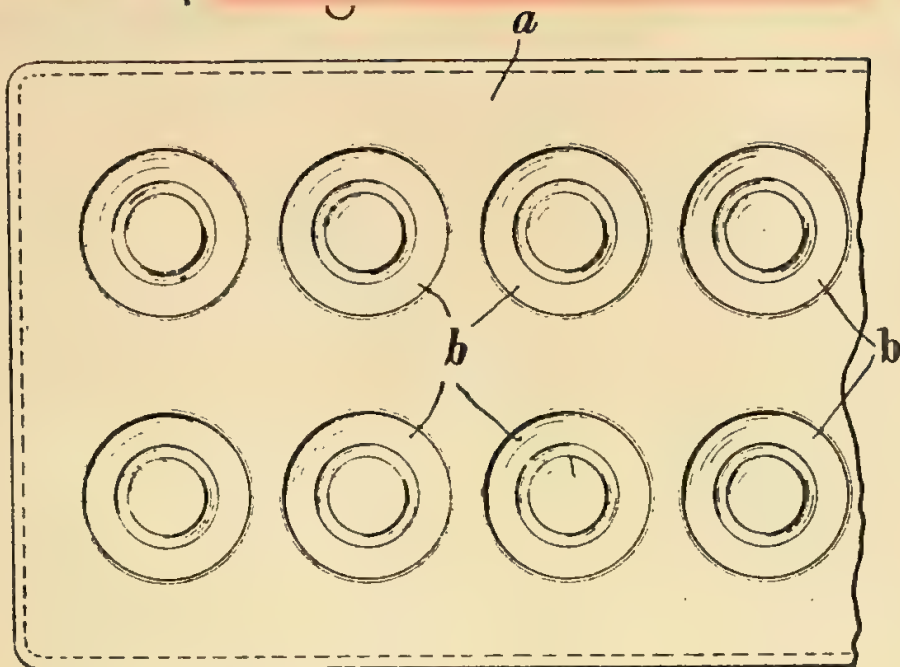


Fig. 2.

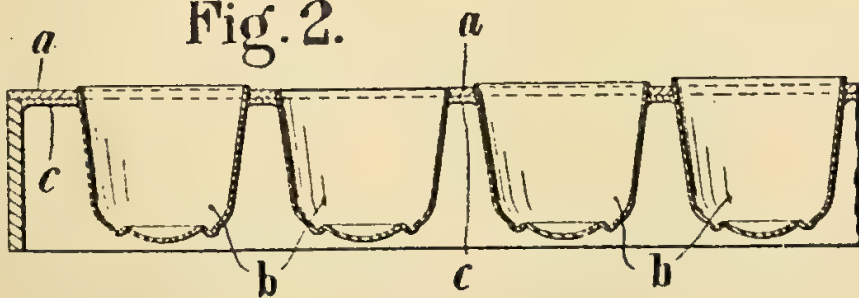
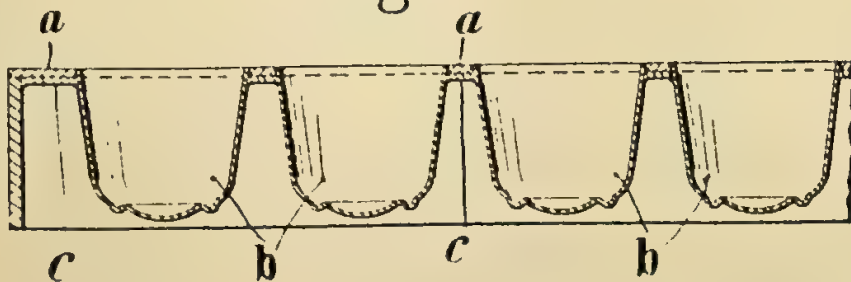


Fig. 3.



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J. L. Hanna

DEPARTMENT OF COMMERCE

PO-250

PHOTOCOPY ORDER AND CHARGE

U. S. PATENT OFFICE

16-60087-2 GPO

FEB 12 1962

Application Date: Oct. 11, 1933. No. 28,095/33.

Complete Accepted: Feb. 1, 1934.



COMPLETE SPECIFICATION.

Improvements in Moulds for Bonbons and the like.

We, ANTON REICHE A.G., a German Company, of 1—9, Bamberger Strasse, Dresden-A.27, Germany, and ALFRED REICHE, a German National, of 22, Bergstrasse, Dresden-A. Germany, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

The invention relates to moulds for bonbons and the like, of the kind in which the rims of the moulds are fitted into holes in a plate, the moulds being receptacles which may generally be designated as cups.

Very considerable importance is attached, in practice, to producing bonbons and like moulded articles without a burr round the edge of the base, this being particularly the case with filled bonbons, where a kind of shell is first moulded, generally of chocolate, and this is filled and then closed by a covering layer formed over the filler and joined to the rim of the shell. In order to obtain a perfectly clean edge the rim of the mould cup must be perfectly flush with the face of the plate, and the object of our invention is to enable moulds in which this condition is fulfilled to be produced more cheaply and efficiently than heretofore.

We join the rims of the mould cups to apertures in a plate, paying no particular attention to having the rims of the cups flush with the face of the plate, and then machine the plate to give it a flat face, this machining (which may be followed by polishing with a wheel) correcting any irregularity due to the rim of a mould cup projecting from the original surface, or being slightly set back in the aperture prior to the machining.

We may adopt the method of fitting the cups into holes in a plate previously prepared for the purpose, and in this case we may, after lightly fixing the mould cups by means of solder, flood the back of the plate with melted tin or other suitable metal, thus completing the fixing of the cups and reinforcing the plate, which may in this case be quite thin, say 1 mm.

[Price 1/-]

thick. Alternatively we may for fixing the mould cups rely solely on soldering them separately to the plate, at their rims, a thicker plate being in this case generally required, but less tin or like solder being used than in the case of the flooding previously referred to.

Another method which we may adopt consists in producing the plate in situ, by casting it around the rim portions of the mould cups. Preferably we use tin for casting the plate in this case.

It will be understood that we use the term "mould cup" in a general sense to indicate a mould of any shape used in connection with bonbon making and the like.

The invention is illustrated in the annexed drawings, showing an example.

Fig. 1 is a plan view of a portion of a mould plate,

Fig. 2 a vertical section thereof at the stage prior to machining, and

Fig. 3 is a similar section after machining.

In the drawings *a* is the perforated plate and *b, b* are the mould cups fitted into the holes therein, *c* being the layer of tin flooded over the back of the plate.

As shown in Fig. 2 the rim of one mould cup projects from the plate, and the rim of another mould is set back in the hole into which it is inserted. Both these irregularities are accidental, and are illustrated in an exaggerated manner, purely for the purpose of explaining the object of machining the face of the plate, and thus correcting both defects, as shown in Fig. 3.

Having now particularly described and ascertained the nature of our said invention, and in what manner the same is to be performed, we declare that what we claim is:—

1. The method of making a mould for bonbons and the like, which consists in joining the rims of mould cups to the rims of apertures in a plate and machining the face of the plate to make it flush with the mould rims.

2. The method of making a bonbon or like mould as claimed in claim 1, wherein for fixing the mould cups the back of the

plate is flooded with melted metal.

3. The method of making a bonbon or like mould as claimed in claim 1, wherein the plate is produced in situ, by casting
5 the same around the rim portions of the mould cups.

Dated this 11th day of October, 1933.

For the Applicants,

HERBERT HADDAN & Co.,

Chartered Patent Agents,

31 and 32, Bedford Street, Strand,
London, W.C.2.

Redhill: Printed for His Majesty's Stationery Office, by Love & Malcomson, Ltd.—1934.

D7-96-357

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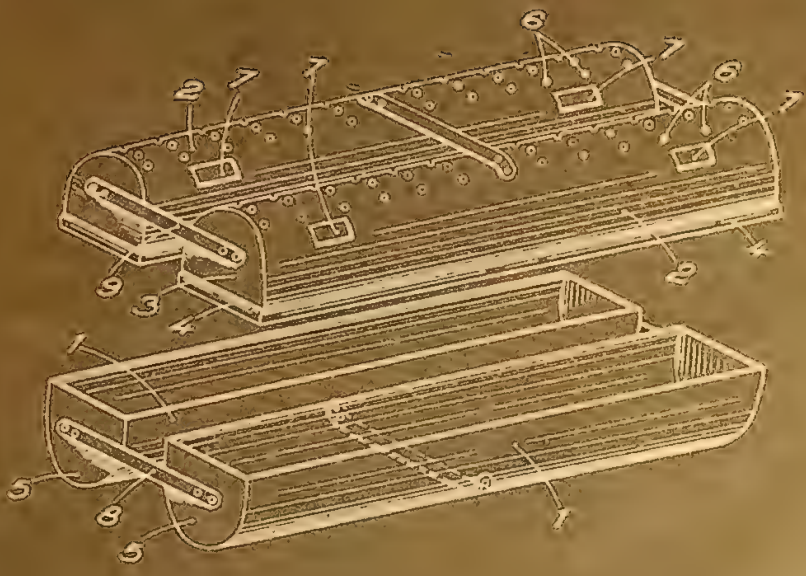
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*from 53
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N° 737.843

JK

TXD 7-76
D7-357



MINISTÈRE DU COMMERCE ET DE L'INDUSTRIE.

DIRECTION DE LA PROPRIÉTÉ INDUSTRIELLE.

BREVET D'INVENTION.

Gr. 2. — Cl. 2.

N° 737.843

Moule pour pain à biscottes.

M. ARMAND MONESTIER résidant en France (Somme).

Demandé le 30 mai 1932, à 16^h 21^m, à Paris.

Délivré le 10 octobre 1932. — Publié le 16 décembre 1932.

L'invention a pour objet un moule pour pain à biscottes établi de façon à assurer une levée et une cuisson régulières de la pâte. Généralement, la pâte est mise, pour la levée et la cuisson, dans des moules ouverts à leur partie supérieure, ces moules pouvant être recouverts par un plateau formant couvercle.

Selon l'invention, au contraire, on utilise des moules cylindriques fermés, constitués par la réunion de deux parties indépendantes, la partie supérieure pouvant exactement s'adapter sur la partie inférieure; de plus, on ménage dans la partie supérieure du moule des orifices disposés de façon à permettre un échappement des gaz qui se forment pendant la levée de la pâte ainsi que des fenêtres permettant de surveiller cette levée de la pâte. Ces moules cylindriques présentent les avantages suivants : 1° permettre une cuisson parfaite et régulière puisque les angles sont supprimés sur toute la longueur du pain obtenu; 2° permettre un développement normal de la pâte puisque celle-ci se développe dans un des sens. Or, actuellement, dans les moules sans couvercle, elle se développe irrégulièrement et les parties les plus hautes sont brûlées, tandis que dans les moules avec couvercle plat, elle est aplatie, ce qui est nuisible; 3° d'obtenir des biscottes n'ayant ni haut, ni bas, puisqu'elles forment des

disques, comme des pièces de monnaie, il n'y a donc pas à les ranger, d'où il résulte une accélération de l'emballage.

Pour faciliter la manipulation nécessaire, on peut accoupler deux ou plusieurs moules en réunissant par des tiges les parties inférieures d'une part, et les parties supérieures, d'autre part.

On a représenté, à titre d'exemple, au dessin annexé, une forme de réalisation de l'invention.

Chaque moule est constitué par la réunion d'une partie demi-cylindrique inférieure 1 et d'une partie demi-cylindrique supérieure 2 qui s'adapte exactement sur la première et dont les couvercles 3 sont munis de languettes 4 venant recouvrir, sur les quatre côtés, les fonds 5 de la partie 1, en facilitant ainsi la mise en place. La partie 2 porte une série de trous 6 permettant le dégagement des gaz formés pendant la levée de la pâte; enfin, on a ménagé dans cette partie 2 un certain nombre de fenêtres 7 disposées comme l'indique le dessin, ou à toute autre place et destinées à permettre la surveillance de la pâte pendant sa levée.

Les moules représentés au dessin sont accouplés au moyen de tiges 8 qui réunissent les deux parties inférieures 1 et de tiges 9 qui réunissent les deux parties supérieures 2.

Le mode d'emploi de ces moules est très

simple : on place la pâte dans les demi-cylindres inférieurs 1 puis on ferme les moules, à l'intérieur de ces moules, la pâte lève et cuit et, quand la cuisson est terminée, les moules placés sur un transporteur peuvent être ouverts pour l'opération du démoulage.

RÉSUMÉ :

1° Moule cylindrique pour pain à bûches, constitué par la réunion de deux parties s'adaptant l'une sur l'autre, la partie supérieure des moules pour l'échappement des gaz formés pendant la levée de la

pâte et des fenêtres pour surveiller cette pâte.

2° Forme de réalisation d'un moule cylindrique selon 1°, comportant deux moitiés demi-cylindriques accouplées respectivement avec les deux moitiés correspondantes d'un autre moule pour permettre la manipulation simultanée de deux ou plusieurs moules.

ANATÉ MONESTIER

Par procuration :

— (Signature) —

D7/357

220/20

FRANCE

#603,097

N° 603.097

M. Ishōy

Pl. unique

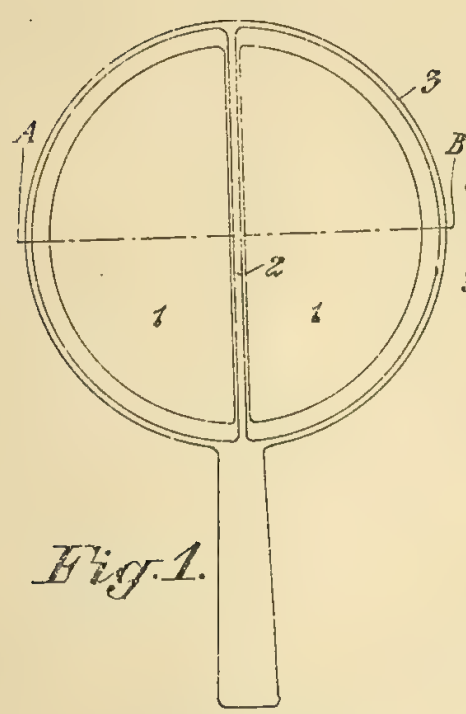


Fig. 1.

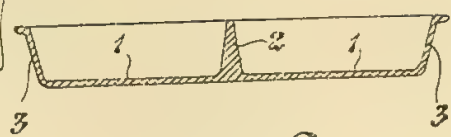


Fig. 2.

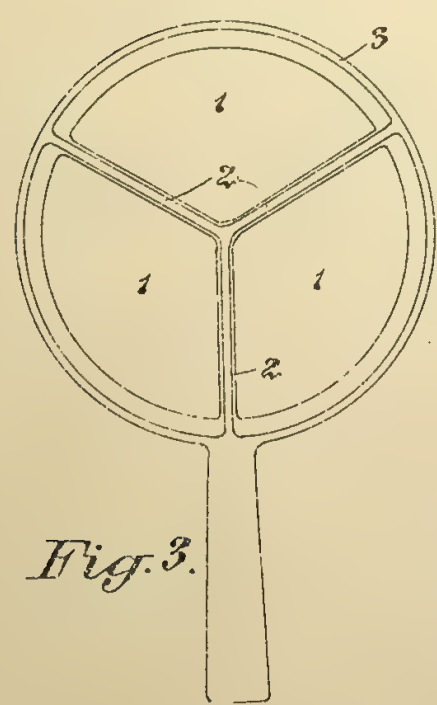


Fig. 3.

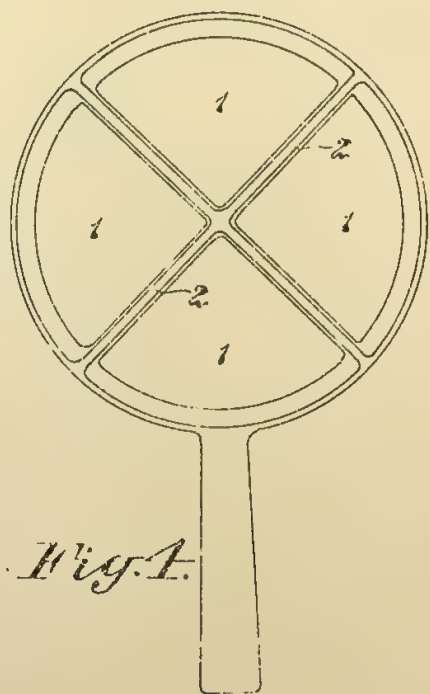


Fig. 4.

RÉPUBLIQUE FRANÇAISE.

MINISTÈRE DU COMMERCE ET DE L'INDUSTRIE.

DIRECTION DE LA PROPRIÉTÉ INDUSTRIELLE.

BREVET D'INVENTION.

Gr. IX. — Cl. 1.

N° 603.097

Poêle à frire.

M. AAGE VALDEMAR ISHÖY résidant au Danemark.

Demandé le 11 septembre 1925, à 16^h 14^m, à Paris.

Délivré le 6 janvier 1926. — Publié le 8 avril 1926.

L'objet de la présente invention est une poêle à frire, caractérisée par ceci que la chambre intérieure est divisée en un certain nombre de compartiments, au moyen de nervures disposées diamétralement ou radialement.

Diverses formes d'exécution ont été représentées au dessin annexé dans lequel :

La figure 1 est, vue par-dessus, une poêle à frire munie d'une nervure diamétrale.

La figure 2 est une coupe suivant la ligne A-B de la figure 1.

La figure 3 montre une forme d'exécution comportant trois nervures disposées radialement et

La figure 4 est une forme d'exécution avec deux nervures agencées dans deux directions perpendiculaires.

La capacité intérieure de la poêle à frire est, conformément à la présente invention, divisée en plusieurs compartiments 1, au moyen d'une ou plusieurs nervures 2, ce qui permet d'employer la poêle pour la cuisson simultanée de plusieurs différents aliments.

Dans la forme d'exécution représentée par la figure 1, la poêle est divisée en deux com-

partiments 1, au moyen d'une nervure 2, placée diamétralement. Dans la forme d'exécution suivant la figure 4, la poêle est divisée en quatre compartiments, 1, d'égale grandeur, au moyen de deux nervures, 2, placées perpendiculairement l'une à l'autre.

La figure 3 montre une forme d'exécution, où la capacité de la poêle est divisée en trois compartiments, 1, au moyen de trois nervures, 2, placées radialement.

Comme il est indiqué à la figure 2, la nervure 2 est venue d'une pièce avec la poêle proprement dite; la hauteur de la nervure ne doit pas dépasser celle du bord circulaire de la poêle.

RÉSUMÉ.

Poêle à frire caractérisée par ceci, que la capacité intérieure est, par la disposition d'une ou plusieurs nervures, divisée en deux ou plusieurs compartiments, ce qui permet d'employer la poêle à la cuisson simultanée de plusieurs aliments.

AAGE VALDEMAR ISHÖY.

Par procuration :

JOSSE.

Prix du fascicule: 4 francs.

Pour la vente des fascicules, s'adresser à l'IMPRIMERIE NATIONALE, 27, rue de la Convention. Paris (15°).

D 7/357

Gem Pans

Satin Finish

Graham Gems, crisp on the outside—cornmeal muffins, golden brown and appetizing, breakfast rolls, piping hot and sweet smelling, pop-overs, heaping high and fairly shouting to be eaten—these are the things that appeal to every member of the family. But to get the best results, they must be baked in a Wagner Cast Aluminum Gem Pan. All Gem Pans are satin finished with edges polished.

Style B



Catalogue Number 468

Style D



Catalogue Number 470

Style F



Catalogue Number 472

Style I



Catalogue Number 474

Style Q



Catalogue Number 476

Style R



Catalogue Number 478

Style S



Catalogue Number 480

D7/357

CAST ALUMINUM

PROCESS HARDENED

KRUSTY KORN KOB'S "



WAGNER
WARE "

CAT. # 30

© 1924

PAGE 24

Wagner "Krusty Korn Kob" Mould*

One of the most delicious and appetizing new forms of hot bread served today is the Krusty Korn Kob, made in the cleverly designed Wagner mould. This popular delicacy is so palatable that every one wants it every day. The Krusty Korn Kob recipe is so simple that a child can make them. A glorified form of corn bread, with crisp, golden-brown surface, they can be served for breakfast, lunch or dinner. The thick walls of the mould prevent burning and produce a delicious evenly browned crust.

Krusty Korn Kob "Senior"

Catalogue Number
456

Size
 $6\frac{7}{8} \times 13\frac{3}{4}$ in.

Krusty Korn Kob "Junior"

Catalogue Number
458

Size
 $5\frac{7}{8} \times 11\frac{5}{8}$ in.

*Patented and trade name registered.

Bread Stick Pans



Style EE

Catalogue Number 460



Style E

Catalogue Number 462



Little Gem

9 Cup

Catalogue Number 464



Little Gem

12 Cup

Catalogue Number 466

D7/96 357

7-1-1922 CAT.

TX656 L19
1922 No.3 C.2

LALANCE & GROSJEAN MANUFACTURING COMPANY

PANS, FRY, EGG, SEAMLESS

NUMBER	04	05	06	08
Eyes	4	5	6	8
Diameter, inches	9 $\frac{1}{2}$	12	12	14
Case lots, El-an-ge and				
Agate, dozen	3	3	3	3
Case lots, other wares, dozen	3	3	2	2
Shipping weights, El-an-ge, pounds	70	85	100	135
Shipping weights, Agate, pounds	80	90	120	150
Shipping weights, other wares, pounds	80	90	85	92
Per dozen	\$7.00	\$8.00	\$9.00	\$11.00

PANS, FRY, LIPPED, COLD HANDLE
SEAMLESS

NUMBER	150	151	152	153
Inches	7 $\frac{1}{2}$ x1 $\frac{1}{2}$	8 $\frac{1}{2}$ x1 $\frac{1}{2}$	9x1 $\frac{1}{2}$	9 $\frac{1}{2}$ x1 $\frac{1}{2}$
Case lots, all wares, dozen	3	3	3	3
Shipping weights, El-an-ge, pounds	45	60	65	75
Shipping weights, other wares, pounds	50	65	70	80
Per dozen	\$4.50	\$5.25	\$6.00	\$6.75

NUMBER	154	155	156
Inches	10 $\frac{1}{2}$ x2	10 $\frac{1}{2}$ x2	12x2 $\frac{1}{2}$
Case lots, all wares, dozen	3	3	3
Shipping weights, El-an-ge, pounds	85	95	110
Shipping weights, other wares, pounds	90	100	120
Per dozen	\$7.50	\$8.25	\$9.00

PANS, KITCHEN OR CONFECTIONERS
ROUND BOTTOM, SEAMLESS

NUMBER	80	100	120	140
Inches	13 $\frac{1}{2}$ x4 $\frac{1}{2}$	14x4 $\frac{1}{2}$	14 $\frac{1}{2}$ x5 $\frac{1}{2}$	16 $\frac{1}{2}$ x6 $\frac{1}{2}$
Quarts	8	10	12	14
Case lots, all wares, dozen	1	1	1	1
Shipping weights, El-an-ge, pounds	40	45	50	55
Shipping weights, other wares, pounds	45	50	60	65
Per dozen	\$13.00	\$14.00	\$15.00	\$17.00

NUMBER	170	210	300	400
Inches	17 $\frac{1}{2}$ x6 $\frac{1}{2}$	19 $\frac{1}{2}$ x7	21 $\frac{1}{2}$ x7 $\frac{1}{2}$	24 $\frac{1}{2}$ x8 $\frac{1}{2}$
Quarts	17	21	30	40
Case lots, El-an-ge and				
Agate, dozen	1	1	1	1
Case lots, other wares, dozen	1	1	1	1
Shipping weights, El-an-ge, pounds	65	70	110	120
Shipping weights, Agate, pounds	70	75	120	130
Shipping weights, other wares, pounds	45	50	70	80
Per dozen	\$19.00	\$22.00	\$31.00	\$43.00

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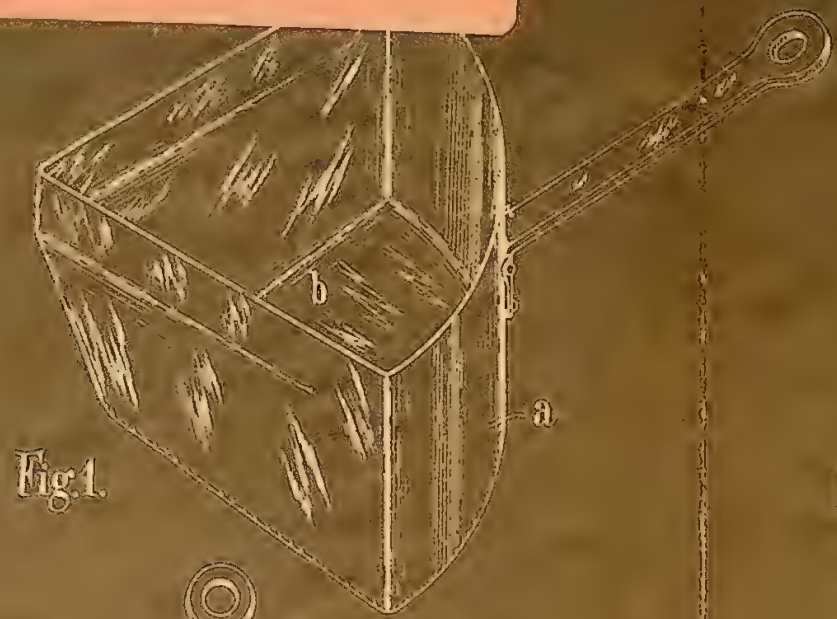


Fig. 1.

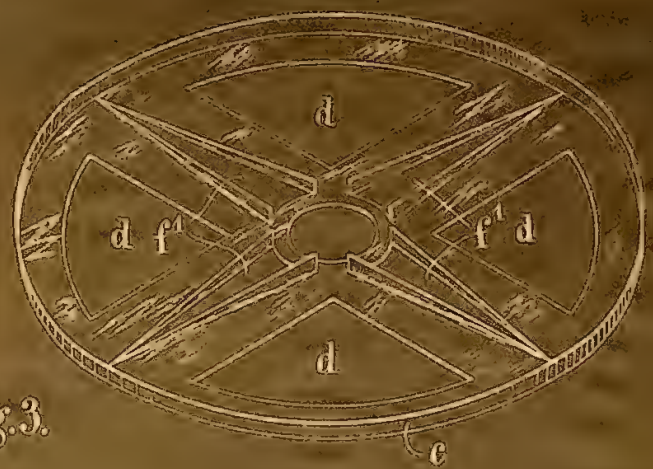


Fig. 3.

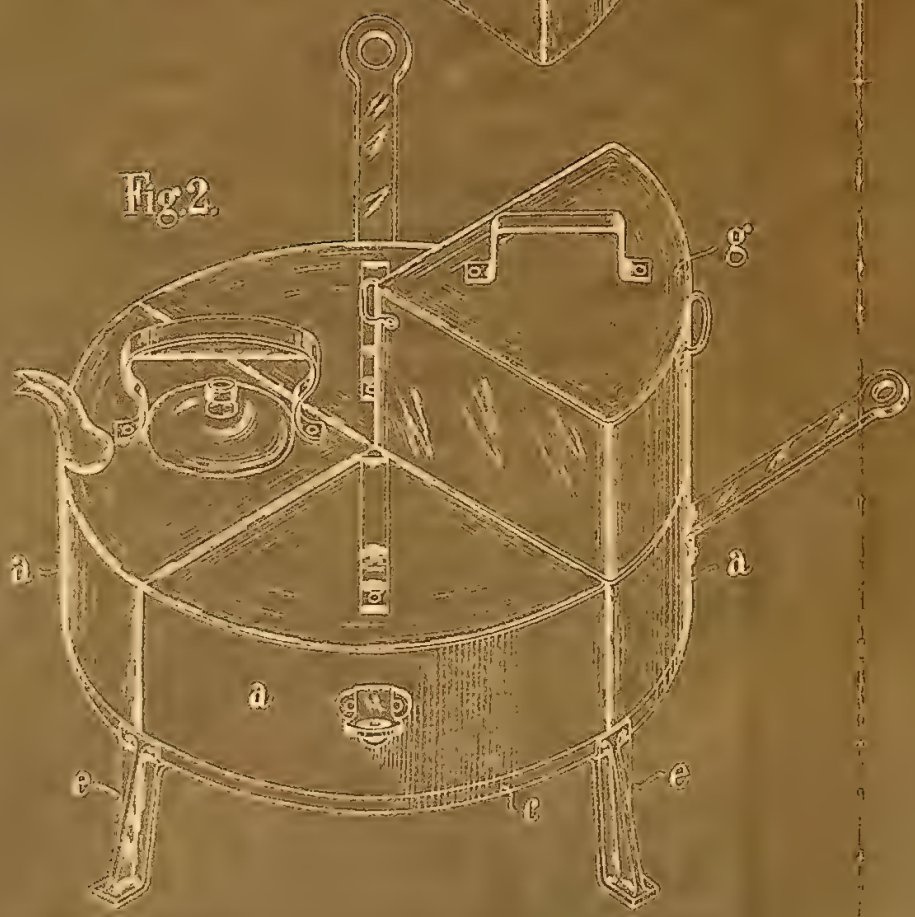
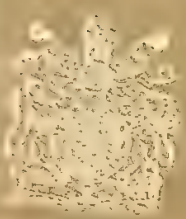


Fig. 2.



Fig. 4.



PATENT SPECIFICATION

Application Date: June 7, 1922. No. 15,149/22

190,089

Complete Accepted: Dec. 14, 1922.

STAMPEDED SPECIFICATION

Improvements in and relating to, Cooking and Heating Utensils and the like.

I, CECILIA MARY BOWLES, of 13, Wellington Avenue, South Tottenham, in the County of Middlesex, do hereby certify that the following is a true and correct copy of the specification in and to which I have made my name as sole and exclusive inventor, in what I call my said invention, in the improvement in and to the said cooking and heating utensils and the like, as hereinafter described and as shown in the accompanying drawings.

The said invention relates to cooking and heating utensils and the like, in the form of a shallow peripherally flanged circular tray or other suitable material having sector shaped openings cut in it, and provided when necessary with suitable feet or other supports, is provided for the purpose of holding the group of cooking utensils above the gas ring or other source of heat.

The sides of the utensils, or some of them, are outwardly flared or inclined as shown in Figures 1 and 4, in order to provide spaces *f* (Figure 4) between the utensils, in order to increase the area of the surfaces exposed to the heat, such areas being adapted to register with similarly shaped openings *f'* in the flanged tray.

The various elements constituting my improved utensil may be provided with means in otherwise formed according to the particular function which they are to perform, or on all or them may be fitted with suitable vessels such as the steamer in Figure 2.

The present, particularly described and ascertained the nature of my said invention, and in what manner the same is to be performed, I declare that what I claim is:

1. A cooking and heating utensil in the form of a shallow peripherally flanged circular tray or other suitable material having sector shaped openings cut in it, and provided when necessary with suitable feet or other supports, is provided for the purpose of holding the group of cooking utensils above the gas ring or other source of heat.

2. The sides of the utensils, or some of them, are outwardly flared or inclined as shown in Figures 1 and 4, in order to provide spaces *f* (Figure 4) between the utensils, in order to increase the area of the surfaces exposed to the heat, such areas being adapted to register with similarly shaped openings *f'* in the flanged tray.

3. The various elements constituting my improved utensil may be provided with means in otherwise formed according to the particular function which they are to perform, or on all or them may be fitted with suitable vessels such as the steamer in Figure 2.

4. The present, particularly described and ascertained the nature of my said invention, and in what manner the same is to be performed, I declare that what I claim is:

5. A cooking and heating utensil in the form of a shallow peripherally flanged circular tray or other suitable material having sector shaped openings cut in it, and provided when necessary with suitable feet or other supports, is provided for the purpose of holding the group of cooking utensils above the gas ring or other source of heat.

6. The sides of the utensils, or some of them, are outwardly flared or inclined as shown in Figures 1 and 4, in order to provide spaces *f* (Figure 4) between the utensils, in order to increase the area of the surfaces exposed to the heat, such areas being adapted to register with similarly shaped openings *f'* in the flanged tray.

7. The various elements constituting my improved utensil may be provided with means in otherwise formed according to the particular function which they are to perform, or on all or them may be fitted with suitable vessels such as the steamer in Figure 2.

cooking ring, I form each utensil *a* with a base *b* of substantially sector shape and form the sides *c* at any suitable inclination to the base. The contained angle of the sector may be any suitable angle, but preferably ninety or sixty degrees, so that a group of four or six utensils, respectively, may when placed centre to centre and with adjacent sides in contact, form a circular group of cooking utensils, as shown in Figures 2 and 4 where a group of four utensils is illustrated.

A shallow peripherally flanged circular tray *e* constructed of sheet metal or other suitable material having sector shaped openings *d* cut in it, and provided when necessary with suitable feet *e* or other supports, is provided for the purpose of holding the group of cooking utensils above the gas ring or other source of heat.

The sides of the utensils, or some of them, are outwardly flared or inclined as shown in Figures 1 and 4, in order to provide spaces *f* (Figure 4) between the utensils, in order to increase the area of the surfaces exposed to the heat, such areas being adapted to register with similarly shaped openings *f'* in the flanged tray.

The various elements constituting my improved utensil may be provided with means in otherwise formed according to the particular function which they are to perform, or on all or them may be fitted with suitable vessels such as the steamer in Figure 2.

The present, particularly described and ascertained the nature of my said invention, and in what manner the same is to be performed, I declare that what I claim is:

8. A cooking and heating utensil in the form of a shallow peripherally flanged circular tray or other suitable material having sector shaped openings cut in it, and provided when necessary with suitable feet or other supports, is provided for the purpose of holding the group of cooking utensils above the gas ring or other source of heat.

The first of these is the
 fact that the system is
 not self-sufficient. It
 requires a constant supply
 of raw materials and
 energy. This is a major
 problem for the system
 as a whole.

The second is the fact
 that the system is not
 self-sufficient. It
 requires a constant supply
 of raw materials and
 energy. This is a major
 problem for the system
 as a whole.

The third is the fact that the system is not self-sufficient. It
 requires a constant supply of raw materials and energy. This is a major
 problem for the system as a whole.

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SWITZERLAND

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Léonie Martha Klein

Brevet N° 79152

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mar. 1, 1919.

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Fig. 1.

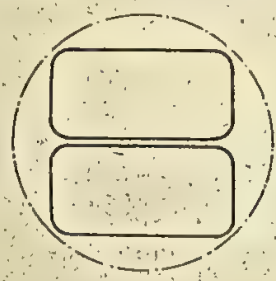


Fig. 5.



Fig. 9.

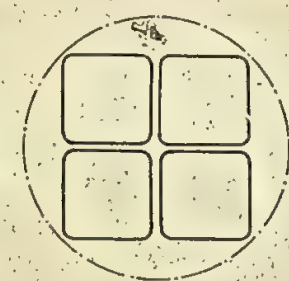


Fig. 2.

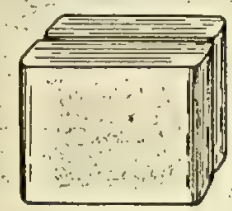


Fig. 6.



Fig. 10.



Fig. 3.

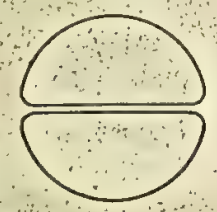


Fig. 7.

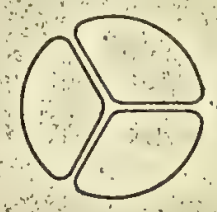


Fig. 11.

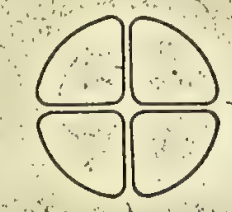


Fig. 4.

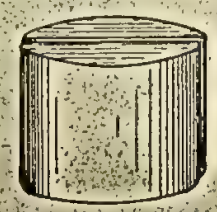


Fig. 8.

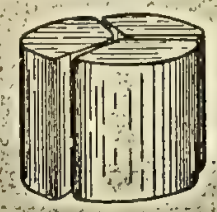
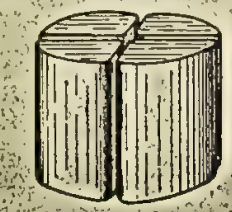


Fig. 12.



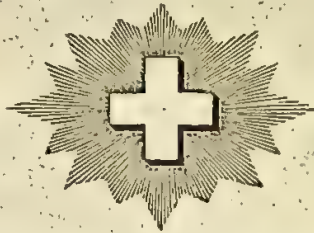
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CONFÉDÉRATION SUISSE

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PROPRIÉTÉ INTELLECTUELLE

EXPOSÉ D'INVENTION

EXAMINER'S

COPY

Publié le 1^{er} mars 1919

Div.

19

N° 79152

(Demande déposée: 8 février 1918, 8 h. p.)

Classe 151

BREVET PRINCIPAL

Léonie Martha KLEIN, Genève (Suisse).

Jeu d'ustensiles de cuisson, pour réchauds à gaz, pétrole, alcool, benzine etc.

Les casseroles ou plats construits jusqu'ici pour être utilisés sur les réchauds à gaz, pétrole, alcool, benzine etc. sont généralement de forme cylindrique, en sorte que leur base circulaire ne se place avantageusement au-dessus du brûleur du réchaud qu'à condition de ne placer qu'un seul ustensile à la fois sur ledit brûleur, autrement les ustensiles cylindriques groupés au-dessus du brûleur n'utilisent que très imparfaitement la chaleur émise par ce dernier.

L'objet de l'invention est un moyen permettant de cuire dans plusieurs ustensiles à la fois sur un seul et même brûleur en utilisant la chaleur émise par ce dernier d'une façon aussi complète que possible.

L'invention consiste en un jeu d'ustensiles de cuisson dont les bases réunies sont inscrites dans un cercle et remplissent pratiquement toute la partie centrale de ce dernier. Ce jeu d'ustensiles est destiné à être placé sur le brûleur d'un réchaud de façon à ce que ce brûleur se trouve au-dessous du centre dudit cercle et agisse simultanément sur les bases de tous les ustensiles du jeu.

Le dessin ci-joint montre plusieurs formes d'exécution de l'invention, données à titre d'exemples.

Fig. 1 est un plan et fig. 2 une élévation en perspective d'un jeu formé de deux casseroles parallélépipédiques;

Fig. 3 est un plan et fig. 4 une élévation en perspective d'un jeu formé de deux casseroles demi-rondes;

Fig. 5 est un plan et fig. 6 une élévation en perspective d'un jeu de trois casseroles à bases trapézoïdales;

Fig. 7 est un plan et fig. 8 une élévation en perspective d'un jeu de trois casseroles à base en forme de segments;

Fig. 9 est un plan et fig. 10 une élévation en perspective d'un jeu de quatre casseroles parallélépipédiques;

Fig. 11 est un plan et fig. 12 une élévation en perspective d'un jeu de quatre casseroles à base en forme de segments.

Dans les fig. 1, 5 et 9, un cercle en traits mixtes indique l'emplacement du réchaud sur lequel le jeu correspondant de casseroles est destiné à être placé, le centre dudit cercle correspondant à l'emplacement du brûleur.

Dans les fig. 3, 7 et 11, ledit cercle coïncide avec le pourtour des casseroles.

On voit, sans qu'il soit besoin de l'expliquer plus longuement, que les jeux de casseroles ainsi constitués utiliseront de la façon la plus avantageuse possible la chaleur du brûleur.

Même si les ustensiles de chaque jeu sont placés de la manière indiquée sans qu'ils se touchent, les gaz de combustion passant entre leurs parois adjacentes contribuent à la cuisson du contenu de tous les instruments d'un même jeu; il en résulte même une amélioration du tirage pour la flamme du brûleur.

Les dimensions des ustensiles peuvent varier.

REVENDEICATION:

Jeu d'ustensiles de cuisson formés et groupés de façon à ce que leurs bases réunies

soient inscrites dans un cercle et remplissent pratiquement toute la partie centrale de ce dernier, ce jeu d'ustensiles étant destiné à être placé sur le brûleur d'un réchaud de façon à ce que ce brûleur se trouve au-dessous du centre dudit cercle et agisse simultanément sur les bases de tous les ustensiles du jeu.

SOUS-REVENDEICATIONS:

- 1 Jeu d'ustensiles selon la revendication, caractérisé par des ustensiles à base rectangulaire.
- 2 Jeu d'ustensiles selon la revendication, caractérisé par des ustensiles à base en forme de segment de cercle.
- 3 Jeu d'ustensiles selon la revendication, caractérisé par des ustensiles à base trapézoïdale.

Léonie Martha KLEIN.

Mandataire: E. IMER-SCHNEIDER, Genève

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Fig 1

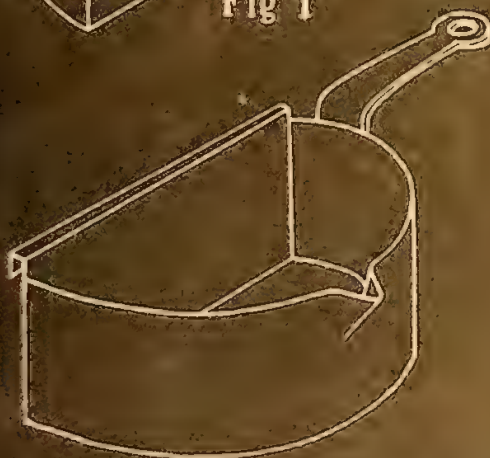


Fig 2

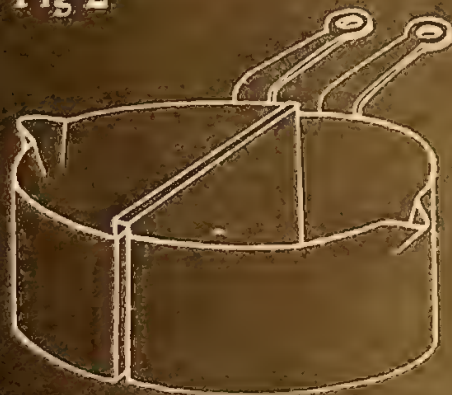


Fig 2

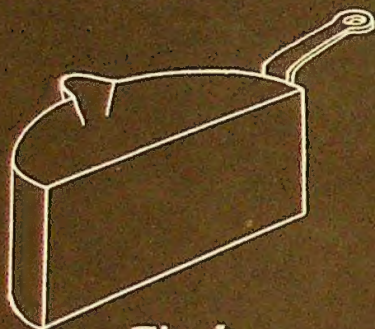


Fig 4

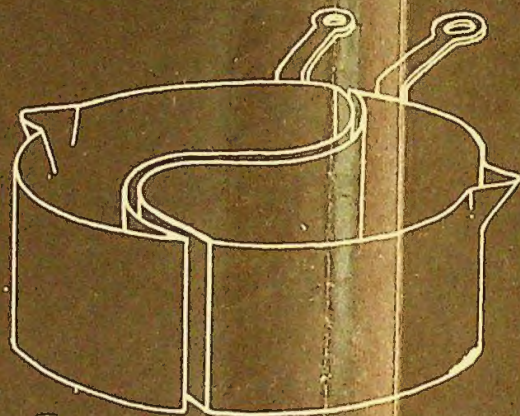


Fig 7

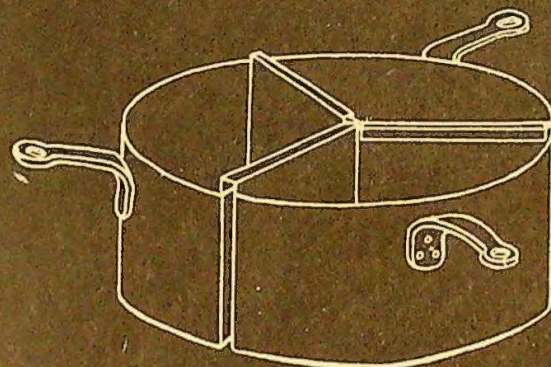


Fig 10

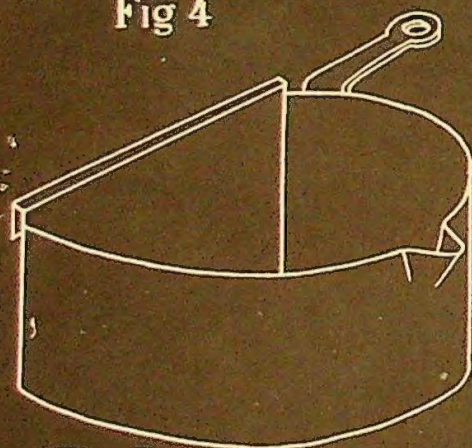


Fig 5

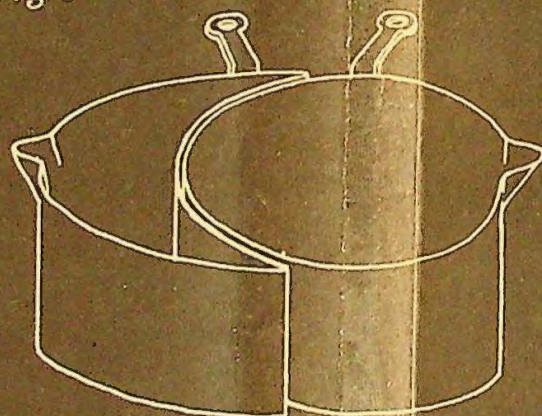


Fig 8

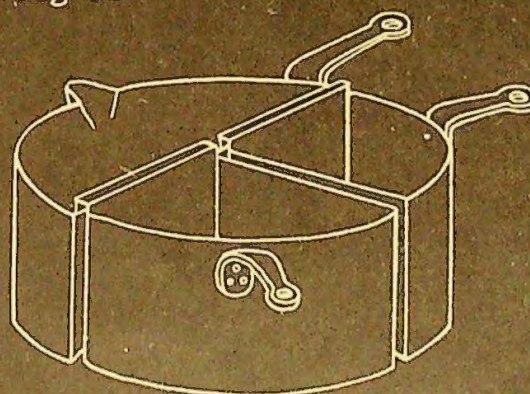


Fig 11

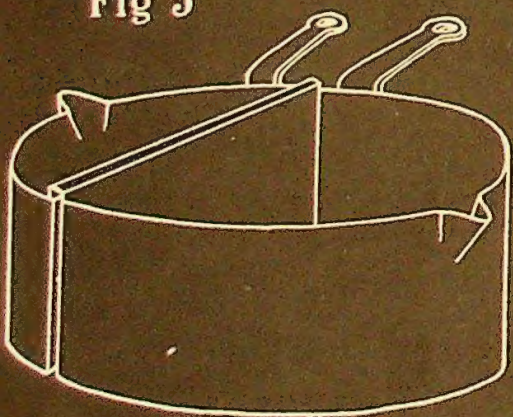


Fig 6

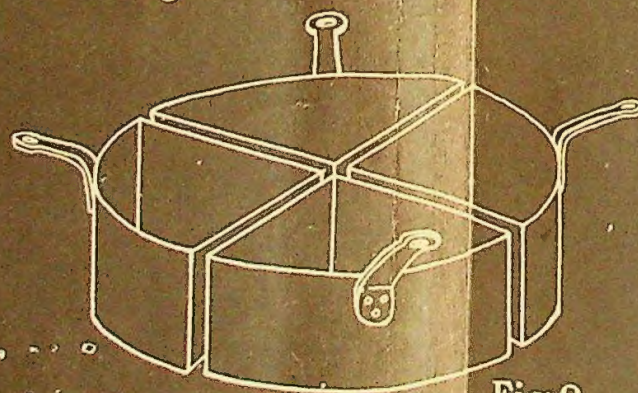


Fig 9

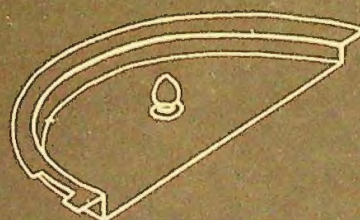


Fig 12

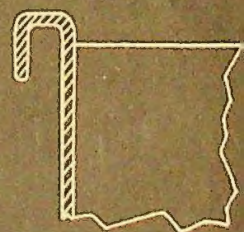


Fig 13

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Kay's Method of Fastening Metallic Stamped Wares on Metal Sheets.

COMPLETE SPECIFICATION.

Method of Fastening Metallic Stamped Wares on Metal Sheets.

WILLIAM JOSEPH KAY Tin Plate Worker's Manager 217 Fox St Sheffield I do hereby declare the nature of my invention for FASTENING METALLIC STAMPED WARE ON METAL SHEETS and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

Improvement in method of fastening and securing metallic stamped pressed, or spun wares on metal sheets or plates, The method consists of the stamped pressed or spun pan dish basin or mould, having edge so curved or formed that it may be put in hole of plate (pierced to required size) with shoulder resting on upper surface of plate, the extreme edge being underneath. The edge then being thrown backward and tightly pressed down on under-surface of plate:—The manner in which the same is to be performed:—The stamped pressed or spun pan, dish basin, or mould (A), edge to be drawn straight down (B), then edge to be trimmed in lathe, and also shoulder to be formed by tucking in the lower part of edge (C) the pan, dish, basin or mould to be then put into or through hole of pierced plate with shoulder resting on upper surface of plate the edge passing through (D) The edge then to be thrown outward and pressed tightly down, thus fastening the pan, dish, basin, or mould on metal sheet securely and firm (E) & (F).

Having now particularly described and ascertained the nature of my said Invention and in what manner the same is to be performed, I declare that what I claim is:—

1. The method as described, of fastening pans, dishes, basins, or moulds in or on metal sheets.
2. The method applied in fastening pans, dishes, basins or moulds in or on metal sheets.
3. The product or result of the application of method in fastening pans, dishes basins or moulds in or on metal sheets.
4. The actual fact of pans, dishes, basins or moulds being so fastened on metal sheets, by method and in manner described.
5. That metal sheets containing twelve, more or less—of pans, dishes basins or moulds—fastened in such manner and way as described by said method.

Dated this 31st day of July 1886.

WILLIAM JOSEPH KAY,

LONDON: Printed by EYRE AND SPOTTISWOODS,
Printers to the Queen's most Excellent Majesty.
For Her Majesty's Stationery Office.